



# 2020 CHÂTEAUNEUF-DU-PAPE









#### VINTAGE

Following a mild, wet winter that replenished groundwater reserves, the season was notable for its precocity. Frost damage from the episode on March 25 was very fortunately limited, and in the course of the equally mild and damp spring that ensued, regular applications of tisanes and essential oils effectively protected the crop. Flowering that started in the second week of May confirmed the early nature of the vintage. The plentiful water resources accumulated over winter and the occasional summer showers ensured a progressive and optimum ripening of the grapes. The harvest was particularly splendid and picking lasted from August 25 to the final days of September.

## **TERROIR**

Châteauneuf-du-Pape is characterized by the diversity of its soils, with a mosaic of plots where different varieties grow together on limestone rock, round pebbles on a clay substrate with varying amounts of iron, and fine sedimentary sand.

## **GRAPE VARIETIES**

A blend of the 6 white grape varieties of the appellation. (Clairette blanche & Rose, Grenache Blanc & Gris, Bourboulenc, Roussanne, Picpoul and Picardan).

#### WINEMAKING AND MATURING

The grapes are hand-picked and sorted in the vineyard. Long, gentle pressing, co-fermentation and maturing in stainless steel vats, small fourness and oak barrels for 6 months.

## **TASTING NOTES**

This wine symbolizes our love for white Châteauneuf-du-Pape. We find delicate floral notes, a fresh texture and crisp, juicy fruit with a saline finish. Just like a walk in our a Provençal garden.

#### **ALCOHOL**

14%

