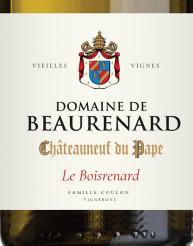




# 2021 CHÂTEAUNEUF-DU-PAPE BOISRENARD BLANC





#### VINTAGE

The 2021 vintage was characterized by a very mild winter, leading to early bud bursting, with serious consequences. During the night of April 7 to 8, a terrible episode of spring frost shook France. Temperatures dropped significantly on our Rasteau vines. Fortunately, our practices of soft and late pruning as well as the application of Valerian herbal roots allowed us to contain the damage and effectively protected the crop. The summer was hot, but stayed moderate in temperature from cool nights. The harvest took place from September 7th to October 8th. Even though there were heavy rainfalls during the harvest period, our grapes reached great maturity. Our high hanging trellis system, presented smaller and more air circulating bunches, which allowed the grapes to be less exposed to humidity and its consequences. This allowed us to wait for optimum maturity from each parcel and were able to pick very healthy and great quality grapes, throughout the harvest.

## **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**

Selected plots, of mainly old vines of the 13 varieties of the appellation planted together. A blend of 6 white varieties, mainly Clairette and Roussanne.

## WINEMAKING AND MATURING

The grapes are hand-picked and sorted in the vineyard. Long, gentle pressing, cofermentation in small oak foudres. Matured for 6 months in these same foudres.

#### **ALCOHOL**

14%

### **TASTING NOTES**

Boisneard Blanc showcases a wonderful balance of freshness and tension on the palate, with a superbly mineral finish. On the nose, this wine showcases splendid notes of hazelnut, grilled almonds, and brioche.

