

Châteauneuf-Du-Pape

2016

"Bright, pale yellow colourGenerous nose with golden apple and white flower notesLively mouthfeel with ripe apple and delicate honey flavours and a refreshing minerality."



Vintage

Châteauneuf du Pape is the most prestigious Southern Rhône appellation. The wines derive their uniqueness from several sources. First, there are the round red and cream-colored stones or ”galets” left in the soil by ancient Alpine glaciers. During the day, these stones absorb the heat and then reflect it onto the vines at night, thus helping the grapes fully mature. In addition, the vines here benefit from the cleansing Mistral wind , which keeps them dry and healthy.

Grape varieties

Clairette, Grenache blanc, Roussanne

Winemaking

Manual harvest at optimum maturity.
Sorting then direct pressing in whole bunches.
Static cold settling. Malolactic fermentation blocked.
Ageing in vats and in 15% new oak barrels for 6 months, with regular stirring of the lees.

Service & food pairing suggestions

Pairs nicely with shellfish and seafood, creamy dishes and white meats. Recipe idea: Roasted cod in butter sauce.
Serve at 10-12°C
Optimum maturity: 2019 – 2030