

Châteauneuf-Du-Pape

2021

"The colour is a limpid, bright yellow gold. The nose is open and generous with elegant notes of fine oak and bourbon vanilla. On the palate, the structure is elegant, carried by a beautiful freshness and controlled acidity. The silky texture delicately envelops the palate, while the finish, full of finesse, lingers with length. (Tasted on 23/10/2024)."



AWARDS

93pts Jeb Dunnuck 10/2023

Vintage

The year 2021 brought its share of climatic events: frost, rain – too much or too little – and moderate sunshine. An eventful vintage that delivered some pleasant surprises, with a smaller-than-expected drop in volumes, good balance and well-controlled degrees. The wines are easy-drinking, with beautiful fruit notes, a deep color and smooth tannins.

Grape varieties

50% Clairette, 50% Bourboulenc

Terroir

50% terroirs of Quarzite and Silica in the form of round cobbles carried by the Rhône River on the Southwestern sector of La Crau vineyard for the Grenache, and 50% sandy red clay from the southern sector of Fines Roches for the Clairette and Bourboulenc grapes.

Winemaking

Beginning of harvest on August 28th, 2021. All grapes were hand-picked. They were destemmed and pressed quickly to avoid any oxidation of the juices. Following a short decanting to remove the heavy lees, the juice was fermented directly in separate barrels. Matured for 7 months. No malo-lactic fermentation to retain as much fresh acidity as possible.
Bottled on July 29th, 2022.
700 bottles produced.

Service & food pairing suggestions

It can be enjoyed on its own or accompanied by scallops with a leek fondue or lobster with white butter sauce.
Served at 10-12°C
Optimum maturity : 2025 – 2031