

Châteauneuf-Du-Pape

"A brilliant, yellow-gold colour, very clear and bright. Exuberant aromas of fresh pear, honey-suckle and English custard notes dominate the nose. On the palate quite an unctuous mouthfeel thanks to the warm and ripe growing condtions towards the end of the Summer, finishing on a lively and fesh Golden apple note with a drop of vanilla from the barrel ageing."



Vintage

2025 offers a vintage with a distinctive personality, in a year of intense climatic contrasts. Despite lower yields, the concentration and aromatic finesse achieved are remarkable. The periods of heat brought beautiful ripeness, while the late summer rains preserved freshness. The result: balanced, expressive and promising wines. A vintage that will appeal to both enthusiasts and professionals alike with its generosity and brilliance.

Grape varieties

Grenache - Bourboulenc - Clairette - Roussanne

Terroir

Quartzite and silica in the form of rounded cobbles, mixed with sandy red clays.

Winemaking

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.

Service & food pairing suggestions

It pairs well with white meats in sauce, lobster with white butter sauce, roast guinea fowl with cream and morel mushroom sauce, or leek quiche.
Served at 10-12°C
Optimum maturity : 2027 – 2035