

DOMAINE DU VIEUX LAZARET CHÂTEAUNEUF DU PAPE (BLANC)

2016

Terroir

Clay soils formed from the decomposition of the limestone mother rock and on soils of a sandy texture

Vinification

Pneumatic pressing, static cold settling, matured on the lees for 4 months. No MLF. The Roussane is vinified and matured in the barrel before final blending.

Features

Pale yellow, limpid and brilliant. White flower, peach and lemon aromas. Outstandingly long finish, full and fleshy.

Food Pairings

Ideal with puff-pastries, white meats, goats'cheeses, fish and sea food.



Producer

Vignobles Famille Quiot

Category

White

Grapes

50% Grenache blanc, 25% Clairette,
20% Bourboulenc, 5% Roussane

Country / Region

France, Vallée du Rhône

Appellation

Châteauneuf-du-Pape (AOC)

Size

750 ml

Degree of alcohol

13%

Serving temperature

12°C

Available in these provinces

- Quebec
- Alberta