



2021 CHÂTEAUNEUF-DU-PAPE









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

A blend of the 6 white grape varieties of the appellation. (Clairette blanche & Rose, Grenache Blanc & Gris, Bourboulenc, Roussanne, Picpoul and Picardan).

WINEMAKING AND MATURING

The grapes are hand-picked and sorted in the vineyard. Long, gentle pressing, cofermentation and maturing in stainless steel vats, small founders and oak barrels for 6 months.

TASTING NOTES

This wine symbolizes our love for white Châteauneuf-du-Pape. We find delicate floral notes, a fresh texture and crisp, juicy fruit with a saline finish. Just like a walk in our a Provençal garden.

ALCOHOL

14%

