

Châteauneuf-du-Pape

Confidentiel

White - 2018

**Pale yellow color. Expressive nose combining citrus fruits, white fruits and fine toasted notes.
Full mouth, fat attack, then more finesse, acid character with a final on the fruit.**



Grapes

60 % Grenache
20 % Clairette
20% Roussane

Terroir

A few hundred meters from Châteauneuf du Pape, filtering and sandy soil.

Culture

Reasoned culture, respect for the soil and the plant.
Mechanical tillage provides good aeration and promotes and microbial life thereof. Tying allows a good aeration and better maturity of the grapes.
Severe budding controls the performance plots.

Harvest

Attention to optimum ripeness, the grapes are
Conducted in small box small container to store grapes intact.
Manual sorting, the whole chain of receipt has been designed to respect the integrity of the raw material.

Winemaking

Directly pressed in a pneumatic press blanketed in full harvest.
Settling at a temperature of 10 ° C to keep the best quality.
Low temperature vinification directly in barrels on fine lees.
Single tool, a peristaltic pump and gravity to respect the integrity of the wine better

Degrees : 13.5°

Service T °: 12° C

To consume right now with a good potential of guard.