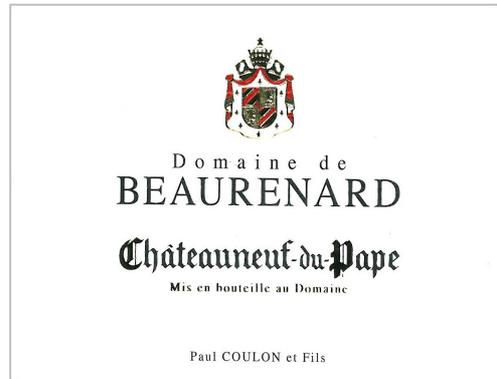




## CHATEAUNEUF DU PAPE White 2012



Product: 13 000 bottles

**HISTORY:** This wine is a family speciality, as reflected by a few bottles of 1929 vintage stored in collection at the estate.

**SOILS:** A rare product, because white wines only represent seven per cent of the AOC's output. To acquire delicacy, fruit, balance and harmony, it's in preferred sandy, blonde soil, that the Châteauneuf du Pape himself the best. (Yields are low: 35 hl/Ha).



**GRAPE VARIETIES:** This is a "blanc de blancs", i.e. produced with white grapes only: 30% Clairette, for floral aromas and finesse; 20% Grenache Blanc, for structure and creaminess; 25% Bourboulenc, which provides precious acidity to give a desirably nervy style; 22% Roussane, a highly aromatic variety (apricots especially) and 3% Picpoul and Picardan.

**HARVEST:** Here at Domaine de Beaurenard we harvest entirely by hand, for all the wines we make. Each picker is given two buckets and selects the good grapes from the damaged or immature ones.

**WINE PRODUCTION:** The grapes are picked and sorted by hand, then pneumatically pressed to extract their juice at low pressure. The juice is then fermented at a controlled temperature of 18-20°, which enhances its fruitiness while preventing "technological" aromas. It is then preserved on fine lees for several months before bottling. No malolactic fermentation takes place. The wine is then aged in vats and in barrels (10-20%), following by early bottling (five to six month after the harvest) to capture its fruit and lively personality.

### TASTING NOTES:

**Eye:** Shiny and bright gold colour with green reflects.

**Nose:** Fruits and flowers share the limelight; apricot and hawthorn are the leaders.

**Palate:** Very nice prolongation of the nose with in addition a sensation of roundness, while maintaining a beautiful freshness brought by a superb minerality.