

Françoise Roumieux Chateauneuf-du-Pape Blanc

LOCATION:

France > Rhône Valley >
Châteauneuf-du-Pape

VARIETY:

40% Grenache, 30% Clairette,
30% Roussane
(different blend by vintage)

WINEMAKER:

Françoise Roumieux with
daughter and son,
Coline and Nicolas



SCIENCE

ABV: 13%

SUGARS: < 1 g/l

TOTAL SO₂: < 90 ppm

TOTAL ACIDITY: 3.5 g/l

EXPERIENCE

NAME: Françoise Roumieux is the fifth-generation winemaker at the certified organic estate of Clos de Calvaire. This micro-negociant, her own project, carries her married name and showcases the quality we've come to expect from this historic family in Chateauneuf-du-Pape.

CHARACTER: Expressive aromatics of fresh flowers and honeycomb, with apricot and tropical fruits, the mouth is full, round, and silky. The finish is relaxed yet lively and lingering.

ENJOY WITH: We suggest with fish, white meats, and fresh goat cheeses.

BEST RESULTS: Recommended at a slightly warmer temperature of 50-55° F, allow the wine to open in the glass to experience the wine's full potential.

EXPRESSION

FERMENTATION & EXTRACTION: With neutral yeast and a gentle pneumatic press with whole clusters, fermented at controlled temperatures of 60° F in steel tank.

ELEVAGE: Four months on the lees with weekly bâtonnage.

FINING & FILTERING: Delicately filtered with tangential flow filtration. Vegan

SULFUR: Minimal sulfur is added at the end of fermentation (to block Malo) and again at bottling.

SOURCE

FARMING: Sustainable agriculture with organic practices like the dispersion of moth pheromones to prevent the production of caterpillars on the vine and eliminating the need for insecticides.

LAND: From the Lieux Dit (Vineyard) "les Galimardes" in the southern part of the appellation on sandy red clay soils and loam, topped with stone.

VINE: Average age of vines is 30 years, Gobelet pruning for the white Grenache and Clairette, and Guyot pruning for the Roussane.

HARVEST & PRODUCTION: Hand-harvested, only 250 cases produced.

