

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
TOTALACIDITY: 3.5 g/l

# Chateauneuf-du-Pape Blanc

### **EXPERIENCE**

NAME:FrançoiseRoumieux is the fifth-generation winemaker at the certified organic estate of Closde 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.

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

BESTRESULTS: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 presswith whole clusters, fermented at controlled temperatures of 60° F in steel tank.

ELEVAGE: Fourmonths on the lees with weekly bâtonnage.

FINING& FILTERING:Delicatelyfiltered 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 sandyred 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.

