

Domaine du Comte Christophe de COURTEN

**APPELLATION D'ORIGINE PROTEGEE
CHATEAUNEUF DU PAPE**

Tradition Blanc 2019



40 % Grenache blanc, 30 % Roussane, 30% Clairette Blanche

Pale yellow color, slightly green, some golden reflections.

Floral notes, yellow peach, pear and fresh apple, underlined by spicy aromas.

The palate presents a great freshness, with a nice woody touch, well integrated. Lively, fresh and greedy finish, making your mouth water, grilled aromas and pear on the finish.

« Lots of pretty notes of citrus, lemon and flowers emerge from Châteauneuf Du Pape Blanc 2019. It's a medium-bodied and well-textured white, balanced, with freshness and concentration.»

Jeb Dunnuck, 2020

TERROIRS

Red sandstone (40%) Limestone (30%)
Brown soil (30%)

VINIFICATION

New barrel (15%) Old barrel (30%)
Stainless steel tank (55%)

Fermentation temperature : 16°

WINE AGING

New barrel (15%) Old barrel (30%)
Stainless steel tank (55%)

