



# CHATEAUNEUF DU PAPE LES CAILLOUX BLANC 2020

## WINE DATA

### Producer

André Brunel

### Region

Châteauneuf du Pape

### Country

France

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### Wine Composition

70% Roussanne  
20% Grenache Blanc,  
10 % Clairette

### Alcohol

13.5 %

### Total Acidity

2.91 g/l

Residual Sugar

098 g/l

pH

3.39

## DESCRIPTION

Les Cailloux Blanc announces itself with a pale gold color in its youth that will evolve into deep gold after a few years' ageing. It has floral scent of white flowers (honeysuckle, jasmine) and hints of honey. In the mouth, the flowers and honey are joined by a mineral taste, with viscosity on the finish. The wine's surprising complexity grows more well-rounded as it evolves in the glass.

## WINEMAKER NOTES

The Domaine's white Châteauneuf-du-Pape is made with grapes from three plots. Roussanne grows in Les Serres, Grenache Blanc in Le Revès, and Clairette come from Bois de la Ville. Although Roussanne isn't typical of a Châteauneuf du Pape white grape, it brings aromatics, finesse and elegance to the wine, whereas the Grenache Blanc and Clairette bring freshness and structure. This terroir, full of round pebbles, is characteristic of the appellation and bestows an all-important ageing ability to the wine. Elegance and length are the main characteristics of this wine.

The Roussanne is harvested in late August to avoid becoming overripe while Grenache Blanc and Clairette are picked at beginning of September. The grapes are destemmed and fermented together. The wine is then aged for six months in concrete vats to preserve its freshness and purity of fruit. It rests in bottles for at least three months before release.

## SERVING HINTS

While this wine will be fully mature after a minimum of five years ageing, it is delicious now. Served chilled, it is a great accompaniment to seafood and shellfish dishes.

