



CHÂTEAU MONT-REDON

CHÂTEAUNEUF-DU-PAPE WHITE



LOCATION & TERROIR

The appellation area is located on the left bank of the Rhône, between Orange and Avignon. Two types of terroir come into the production of this wine: the terroir of the plateau of Mont-Redon composed of large rolled pebbles. Then the Urgonian calcareous terroir present in the form of angular white rocks. Only the very best of these two terroirs comes into this wine's blend ensuring the complexity and consistency of Mont-Redon's style.

CLIMATE

The climate is Mediterranean with hot dry Summers punctuated with a few showers. The Mistral wind blows fairly consistently year-round, ensuring very favorable sanitary conditions for wine growing.

HARVEST

Grapes are harvested at perfect maturity following validation through tasting of the berries. Harvest is always manual, allowing for precise sorting of the berries in the vineyard.

WINEMAKING & MATURING

Whole cluster pressing in pneumatic presses. Natural cold settling (10-12°C) and slight fining with bentonite. Vinification at constant low temperatures of 14° to 16 ° C. Duration of fermentation: 3 to 4 weeks minimum. In order to preserve the natural acidity and freshness of the aromas, malolactic fermentation is not processed.

Maturing on fine lees in vats for 4 to 8 months depending on the vintage then bottling.

GRAPE VARIETIES

Grenache Blanc, Clairette, Roussanne, Picpoul & Bourboulenc.

DRINKING

Our white Châteauneuf du Pape should be enjoyed young for its aromatic freshness with floral and citrus notes. The mouth is very pure and expresses all of the terroir's minerality. After a few years of aging, acacia notes appear, even oily character as well as a very smooth texture. Cellaring potential: 15 years or more.

It will ideally pair with foie gras, oysters, black truffle scrambled eggs or a parmesan cheese and scallop risotto.