



CHÂTEAU MONT-REDON

Le Plateau Blanc

2023

PHILOSOPHY

This very limited production cuvée represents another vision of white Châteauneuf-du-Pape by highlighting the salinity and texture of the pebbled terroir while maintaining freshness and balance through the dominance of clairette.

LOCATION

The vineyards are located in the Northwest of the Châteauneuf-du-Pape appellation on the plateau of Mont-Redon.

TERROIR

The terroir of the plateau of Mont-Redon is composed of a thick layer of rolled pebbles on the surface, present up to 2 meters deep, which progressively mix with the "safre" (sandy soil), conferring a strong draining capacity. In the subsoil, thin layers of clay are superimposed. This combination of pebbles, "safre" and clays makes the greatness of this terroir and offers to the almost century-old vines which compose Le Plateau Blanc cuvée an ideal moderate water supply.

CLIMATE

The plateau of Mont-Redon is open and very exposed to the Mistral wind as well as to the sun of Provence, which favors an excellent sanitary state of the vineyard and an optimal maturity of the grapes.

WINEMAKING AND BLENDING

- Settling after fining with bentonite
- Fermentation at 14°C in new and once used barrels of 360 Liters and in WineGlobe*
- Weekly batonnages to May
- Maturing on lees until bottling
- Bottling in August 2024

GRAPE VARIETIES

57% Clairette, 43% Grenache Blanc

*a mix of new oak barrels of 360 liters and glass WinGlobes. Each grape is fermented separately.

FAMILLE ABEILLE-FABRE

