



CHÂTEAU MONT-REDON

CHÂTEAUNEUF-DU-PAPE WHITE

LOCATION & TERROIR

The appellation 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 limestone 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 the occasional thunder storm. The Mistral wind blows fairly consistently year-round, ensuring very favorable sanitary conditions for wine growing.

HARVEST

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

WINEMAKING & MATURING

Whole bunch 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 practiced. 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 pair ideally with foie gras, oysters, black truffle scrambled eggs or a parmesan cheese and scallop risotto.



FAMILLE ABEILLE-FABRE