



DOMAINE DES
CHANSSAUD

Châteauneuf-du-Pape White



Very aromatic wine with aromas of white flowers, citrus scents, and apple. Depending on the maturity of the grapes it develops flavors of pear and tropical fruit, combining freshness and softness.

The grapes are hand-picked and sorted during the harvest to keep only the healthy ripe grapes. They are pressed and the juice settles during 24 hours. The fermentation is temperature controlled (16° to 18°) allowing the extraction for a maximum of aromas and fruit flavours. The alcoholic fermentation will end between 10 and 15 days then the wine is left to settle and the malolactic fermentation is blocked. The wine will be bottled at the beginning of the following year

Varietals	Clairette 70%, white Grenache 30%
Soils	Sandy and clay soil
Robe	Light yellow with green reflections
Nose	A bouquet of white flowers and citrus fruits with hints of apple
Palate	Very elegant wine with flavors of pear and exotic fruits. Fresh with a long finish
Serve	Not too chilled T° 10-12° C
Potential aging	2 to 5 years or more
Yields	32 hl/ha - 2 ha
Alcohol	13,5



This wine goes well with fish, seafood, and is also delicious to drink with sheep or goat cheese or simply as an aperitif.