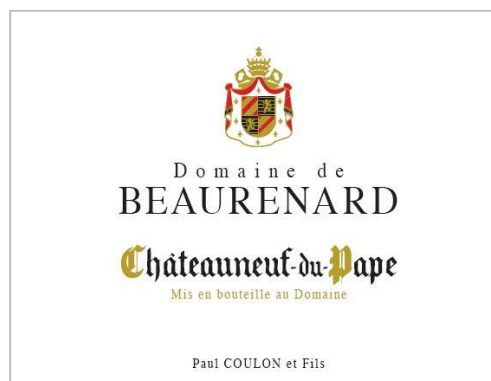




CHATEAUNEUF DU PAPE White 2016



Product: 11000 bottles

HISTORY: This wine is a family speciality, as reflected by a few bottles of 1929 vintage stored in collection at the estate.

SOILS: A rare product, because white wines only represent seven per cent of the AOC's output. To acquire delicacy, fruit, balance and harmony, it's in preferred sandy, blonde soil, that the Châteauneuf du Pape himself the best. (Yields are low: 35 hl/Ha).



GRAPE VARIETIES: This is a "blanc de blancs", i.e. produced with white grapes only: 30% Clairette, for floral aromas and finesse; 20% Grenache Blanc, for structure and creaminess; 25% Bourboulenc, which provides precious acidity to give a desirably nervy style; 22% Roussane, a highly aromatic variety (apricots especially) and 3% Picpoul and Picardan.

HARVEST: Here at Domaine de Beurenard we harvest entirely by hand, for all the wines we make. Each picker is given two buckets and selects the good grapes from the damaged or immature ones.

WINE PRODUCTION: The grapes are picked and sorted by hand, then pneumatically pressed to extract their juice at low pressure. The juice is then fermented at a controlled temperature of 18-20°, which enhances its fruitiness while preventing "technological" aromas. It is then preserved on fine lees for several months before bottling. No malolactic fermentation takes place. The wine is then aged in vats and in barrels (10-20%), following by early bottling (five to six month after the harvest) to capture its fruit and lively personality.

TASTING NOTES:

Eye: Gold bright green.

Nose: Expressive with pear and stone fruits aromas (peach, apricot) with jasmine and roasted almonds notes.

Palate: The mouth is smooth and fleshy like stone fruit we can smell, with a long a nice finish.

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