

LA FAGOTIÈRE

CHÂTEAUNEUF-DU-PAPE White 2016



WINEMAKER

Chastan Family

WINERY

La Fagotière

APPELLATION

Châteauneuf-du-Pape

REGION

Rhône Valley

GRAPE VARIETAL

40% Grenache – 30% Clairette – 30% Roussanne

TERROIR

The 17 hectares of vines dedicated to the Châteauneuf-du-Pape appellation are around 50 years old on average. The very old ground (soil is made from Molasses of the Miocène from 1 to 1.5 meters deep) resting on a thick layer of clay which is highly charged in “rolled pebbles.” These rolled pebbles store the heat of the sun during the day and restore it at night, allowing the grapes to reach an optimal maturity. They profit from a moderated, hot climate, dry and swept by the Mistral wind.

VINIFICATION

Harvest commenced on August 30th. Manual harvest with severe sorting of bunches of grapes. A low yield was produced because of the hot and dry climate. Pressing in pneumatic press, a 15-day maceration and fermentation in stainless steel tanks with refrigerated belt. Bottling without filtration within 5 to 6 months.

TASTING NOTES

Intense nose and ample in mouth, revealing the richness and intensity proper to the appellation.

TECHNICALS

Alcohol: 13.5%, PH 3.44, Acidity: 3.78, Residual Sugar 0.78

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