

LA FAGOTIÈRE

CHÂTEAUNEUF-DU-PAPE WHITE 2019



WINEMAKER

Pascal Chastan

WINERY

La Fagotière

APPELLATION

Châteauneuf-du-Pape

REGION

Rhône Valley

GRAPE VARIETIES

52% Roussanne – 46% Grenache – 2% Picpoul – **Organic**

TERROIR

The 45 to 60-year-old Châteauneuf-du-Pape vines are planted in very old soil (made from Molasses of the Miocène from 1 to 1.5 meters deep) resting on a thick layer of clay over limestone which is highly charged in boulders and “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. Use of sustainable vine-growing methods.

VINIFICATION

Lots of rain in the spring which caused some mildew. Manual harvest then pressing in pneumatic press, a 15-day maceration and fermentation in stainless steel tanks with refrigerated belt. Aging in stainless steel tanks for 4 months.

TASTING NOTES

Intense nose and ample of freshness in the mouth. Reveals the richness and intensity proper to the appellation.

FOOD PAIRING

Seafood

TECHNICALS

Alcohol: 13.5%

