

# Clos des Papes Chateauneuf-du-Pape white 2022

**Product price:**

**€510.00**



**Product features:**

Area: SOUTHERN RHONE

Winemaker: Paul-Vincent Avril

Vintage: 2022

Appellation: Châteauneuf-du-Pape

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

**Product short description:**

**Robert Parker's Wine Advocate** (Yohan Castaing, sept. 2024) : *The 2022 vintage at Clos des Papes has turned out exceptionally well, producing wines with beautifully balanced structure, aromatic bouquets, bright acids and tension, despite losing one-third of the crop to an August hailstorm. Paul-Vincent Avril, a conscientious vigneron, understands that nature is not always generous. Like his ancestors, he has ensured the estate covers a reasonably large area. The vineyard is scattered across various sectors of Châteauneuf-du-Pape and planted with a mix of all authorized grape varieties, concentrating on Grenache for the reds and Clairette and Grenache Blanc for the whites. The estate now spans nearly 35 hectares, divided into 24 parcels. The soils are meticulously cultivated to encourage deep rooting, enabling the vines to better withstand the heat and droughts so common in this part of France. Yields are carefully controlled through practices such as short pruning, severe de-budding and the occasional green harvesting in early August. The estate has been certified organic since 2010. Mr. Avril made changes in the cellar in 1992, avoiding whole bunches and extending the maceration period without pumping over or punching down the cap (pigéage) to add more structure in the mid-palate. All maturation takes place in foudres of 43–65 hectoliters, and since 1988, there has been no filtration before bottling. Clos des Papes's red and white wines are known for their finesse, ethereal quality, aromatic complexity and capacity for aging.*

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