

Clos des Papes Chateauneuf-du-Pape white 2024



Product price:

€540.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Paul-Vincent Avril

Vintage: 2024

Appellation: Châteauneuf-du-Pape

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 96/100

Bettane + Desseauve: 97/100

Wine Advocate (Parker): 96/100

Product short description:

97/100 B+D and **96/100 RVF**. A great Châteauneuf-du-Pape blanc! It can be enjoyed in its youth, but is also made for aging.

Product description:

/PRESENTATION OF CLOS DES PAPES
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Clos des Papes Châteauneuf-du-Pape blanc 2024

RVF Guide to the Best Wines of France 2026 (Sept. 2025): **96/100**. *The 2024 white, vibrant, reveals almost greenish notes. On the palate, a dense fruit animates this muscular, tonic white, carried by fruit of great sapidity and sculpted in depth.*

Bettane + Desseauve Guide 2026 (Sept 2025): **97/100**. *The white, representing 10% of the planted area, is also remarkable: made from a blend of 6 grape varieties in equal parts, it delights with its freshness, balance, and astonishing aging potential. A domaine at the top, true to its convictions, style, and terroir.*

Robert Parker's Wine Advocate (Y. Castaing, Oct 2025): **96/100**. *Crafted from six different grape varieties in equal proportions, the 2024 Châteauneuf du Pape Blanc is exquisite, wafting from the glass with aromas of flowers, herbs, almonds, pear, and peach. Medium- to full-bodied, round and sappy, it's fleshy with a lively core of fruit, terrific mid-palate plenitude, and a long, ethereal, somewhat chalky finish lifted by a beautiful bitterness and a saline aftertaste. **Drink date 2025-2045.***

Technical sheet written by the Domaine):

The Clos des Papes blanc is a wine for aging, which can mature for 15 years or more in a good cellar. It can be consumed in the first or even the second year if one is looking for aromas of citrus, dried fruits such as peach, pear, and apricot. It should be noted that subsequently, the wine will go through a more or less long period (5 to 7 years) of minerality; these fragrances will then give way to aromas of honey and roasted almonds, and candied fruits, which will intensify over time.

The grape varieties:

- 16% Grenache blanc
- 16% Clairette
- 16% Roussane
- 16% Pipoul
- 16% Bourboulenc
- 16% Picardan

Nature of the soils:

Miocene soil covered by alpine diluvium from the plateaus or the diluvium from the terraces, excluding Rhône alluvium.

Vines:

Average age of the vines 30 years,

3300 plants/Ha

Pruned in cordon de royat and goblet,

Manual harvesting

Vinification:

All grape varieties ferment together in the same vat.

Our fragmented property allows for the homogeneity of ripeness.

Aging in tank, on lees, for 6 months.

The white wine does not go into wood.

Bottling February/March