

Clos des Papes Chateauneuf-du-Pape white 2023 (3 bottles)



Product price:

€247.50

Product features:

Area: SOUTHERN RHONE

Winemaker: Paul-Vincent Avril

Vintage: 2023

Appellation: Châteauneuf-du-Pape

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 94/100

Wine Advocate (Parker): 95/100

Product short description:

94/100 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 2023:

RVF Guide to the Best Wines of France 2025 (August 2024): **94/100**. *The white wine captivates with its notes of honeysuckle, wild anise, and candied lemon. The ample and well-structured juice confirms that the vintage is broad, yet without flabbiness. It is a nourishing wine at its core while also possessing a lively finish.*

La Revue du Vin de France (Oct. 2024): 93/100. *One is struck by the freshness of this wine with floral aromas. Bright and saline, it invites immediate drinking, even though it will age well. Free from acidity, the vibrant brightness of its fruit is linked to the bourboulenc and picpoul present in the blend.*

Robert Parker's Wine Advocate (Yohan Castaing, Sept. 2024): **95/100**. *Crafted from six permitted varieties in equal proportions, co-fermented and cold-settled for one night, the 2023 Chateauneuf du Pape Blanc from Clos des Papes exhales a delicate, complex bouquet of fennel, verbena, pear, iodine, herbs and acacia blossoms. Medium to full-bodied, pure and seamless, it's built around bright acids, a layered, lovely structured texture and a long, ethereal, saline finish. The phenolic aftertaste adds a racy profile that I find particularly appealing. **DRINK DATE** 2026-2046*

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 enjoyed in its first or even second year if one seeks aromas of citrus, dried fruits such as peach, pear, and apricot. It should be noted that afterwards, the wine will undergo a more or less long period (5 to 7 years) of minerality; these scents 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 terrain covered by the alpine diluvium of the plateaus or the diluvium of the terraces, excluding the 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 tank.

Our fragmented property allows for the homogeneity of maturities.

Aging in tank, on lees, for 6 months.

The white wine does not go into wood.

Bottling February/March