

Clos des Papes Châteauneuf-du-Pape dry white 2025



Product price:

€450.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Paul-Vincent Avril

Vintage: 2025

Appellation: Châteauneuf-du-Pape

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Product short description:

A great Châteauneuf-du-Pape white! It can be enjoyed in its youth, but it is also made for aging.

Product description:

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

Clos des Papes Châteauneuf-du-Pape white 2025

Technical sheet written by the Domaine) :

Clos des Papes white is a wine for aging, which can mature for 15 years or more in a good cellar. It can be enjoyed young, even in its second year, if one seeks aromas of citrus, dried fruits such as peach, pear, and apricot. It is important to know that afterwards, 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 toasted 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 vines/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 uniform ripeness.
Aging in vat, on lees, for 6 months.
The white wine does not go into wood.
Bottling February/March