



CUVÉE CULTE

CHATEAUNEUF-DU-PAPE



A bold, saline white wine made for fine dining.

GRAPES: 75% Clairette, 25% Grenache Blanc

VINTAGE: 2023

TERROIR: Rolled pebbles (galets roulés), Villafranchian formation on marl and sand

HARVEST: Hand-harvested

WINEMAKING: Native yeast fermentation in large barrels (10% new oak)

AGEING: Aged 12 months on fine lees in demi-muids and foudres

TASTING NOTES:

This wine stands out for its elegance and aromatic complexity. The expressive nose reveals white flowers, orchard fruits and citrus, with a subtle hint of honey. The palate is broad and well-balanced, offering both freshness and roundness, with a long, saline finish.

FOOD PAIRING:

Chicken supreme with Jerusalem artichoke purée and toasted hazelnuts

Creamy and earthy notes support the wine's roundness, while hazelnuts echo its subtle oak aging.

Turbot roasted on the bone with verberna-infused olive oil and crushed almonds

The structure of roasted turbot brings depth and complexity. Verberna enhances the wine's floral notes, and almonds echo its subtle nuttiness.

Fourme d'Ambert with poached pear and thyme

The balance of blue cheese and fruit mirrors the wine's sweet-savory complexity and its long, saline finish.

Stuffed morel mushrooms with ricotta, preserved lemon and pea shoots

A refined, aromatic dish. The morels bring earthy depth, the ricotta offers creaminess, and preserved lemon lifts the pairing with citrusy brightness.

CELLARING POTENTIAL: 5 to 8 years.

