

LOCATION:
France > Rhône Valley >
Châteauneuf-du-Pape

VARIETY:
35% Grenache, 35% Clairette,
30% Roussane

WINEMAKER:
Françoise Roumieux



SCIENCE

ABV: 13%

Françoise Roumieux Châteauneuf-du-Pape Blanc

EXPERIENCE

NAME: Françoise Roumieux is the 5th generation winemaker at the certified organic estate of Vignobles Mayard. This micro-negociant, her own project, carries her married name and showcases the quality we've come to expect from this historic family in Châteauneuf-du-Pape.

CHARACTER: Expressive aromatics of fresh flowers and honeycomb, with apricot and tropical fruits, the mouth is full, round, and silky. The finish is relaxed yet lively and lingering.

ENJOY WITH: We suggest with fish, white meats, and fresh goat cheeses.

BEST RESULTS: Recommended at a slightly warmer temperature of 50-55° F, allow the wine to open in the glass to experience the wine's full potential.

EXPRESSION

FERMENTATION & EXTRACTION: A gentle pneumatic press with temperature control fermentation in steel.

ELEVAGE: Three months on the lees with weekly Bâtonnage.

FINING & FILTERING: Delicately filtered with tangential flow filtration.

SULFUR: Minimal sulfur is used to protect the wine.

SOURCE

FARMING: Sustainable agriculture with organic practices.

LAND: From the Lieux Dit (Vineyard) "les Galimardes" on red sandstone and sandy loam.

VINE: Average age of vines is 15 years, Gobelet pruning for the white Grenache and Clairette, and Guyot pruning for the Roussane.

HARVEST & PRODUCTION: Hand-Harvested, only 250 cases produced.

