

BLANC PRÉCIEUX

AOP CHATEAUNEUF DU PAPE

2021 VINTAGE

■ White wine

Originating from clay and sandy soils, in the village crown of Chateauneuf du Pape, my Tradition white 2021, made from Grenache, Roussanne and Clairette, offers a pure and brilliant color and an intense and complex nose.

On the palate, this wine reveals persistent floral and citrus notes with a slightly toasted finish.

FOOD / WINE PAIRING

A tasting to be shared as an aperitif or with seafood dishes (shellfish, fish) or as an accompaniment to white meats.

GRAPE VARIETIES

- 40 % white Grenache
- 30% Roussanne
- 30% Clairette Blanche

VINIFICATION

- New barrels (15%)
- Stainless steel vats (55%)
- Old barrel (30%)
- Fermentation temperature : 16° C

SOILS

- Red sandstone (40%)
- Brown soil (30%)
- Limestone (30%)

AGING

- New barrel (15%)
- Old barrel (30%)
- Stainless steel vats (55%)



All the wines of the Domaine du Comte are certified "Agriculture Biologique".