

Châteauneuf du Pape

Terres Blanches

An iron fist in a velvet glove !

Made from our best slot, Terres Blanches is a small batch of 1 800 bottles only. A powerful and silky wine. A delicate and well balanced palate. Terres Blanches has already won over the most prestigious critics

Terroir :

A nice plot of limestone with clay subsoil.
Facing south.

Grape varieties :

Grenache

Winemaking :

Hand harvested. Fruit is transported to the winery in small crates and handled with great care.

Grapes are destemmed, crushed and cold-soaked for 12-48 hours with the cap submerged.

Alcoholic fermentation is started by native yeasts and continues at moderate temperatures (24-28° C) for 25 days.

Aged in concrete tanks and new 500-litre barrels for 9-12 months (part of the blend only).

Excellent ageing potential.

Tasting notes :

A nose of sweet spices and Madagascar Pepper. Some notes of liquorice, violet and cocoa beans are expressed for a long time.

Accords mets & vins :

Haunch of tender veal with shallots

Provencale saddle of lamb filled with tapenade

Cardoon gratin

Roasted guinea fowl with wild mushrooms

Cheese : 18 months aged comté and goat cheese

