

CHÂTEAUNEUF-DU-PAPE



Edmée Le Roy
AOC CHÂTEAUNEUF-DU-PAPE
White 2020

CHATEAU FORTIA
ROUTE DE BÉDARRIDES - B.P. 13
84231 CHÂTEAUNEUF-DU-PAPE
tel : +33 (0)4 90 83 72 25

mail : contact@chateau-fortia.com
site : <http://www.chateau-fortia.com>

Contact : PASTRE PIERRE

VITICULTURE
Sustainable

SOILS

Large rounded stones (80%) Sand / Marl (10%)
Red sandstone (10%)

GRAPE VARIETIES

Grenache blanc (10%) Roussanne (60%)
Clairette (30%)

WINEMAKING PROCESS

Stainless steel tank (100%)

Fermentation To C : 15°

AGEING

Stainless steel tank (100% - 6 month)

TASTING NOTES

Beautiful bright color, medium yellow with deep green reflections. Intense and complex nose, with dominant notes of mango and passion fruit and a mineral touch of wet shale. Tasty and full attack on the palate with a nice sweetness. Very ample and voluminous. The tense and mineral finish rebalances the fat for better drinkability. Persistent on exotic and mineral notes.

