

CHÂTEAUNEUF-DU-PAPE



LES SAFRES
AOC CHÂTEAUNEUF-DU-PAPE
White 2015

LE CLOS DU CAILLOU

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VITICULTURE



Organic (France certified)

SOILS

Sand / Marl (100%)

GRAPE VARIETIES

Grenache blanc (40%) Roussanne (30%)
Clairette (30%)

WINEMAKING PROCESS

Oak Barrels - New (20%) Oak Barrels- Old (80%)

AGEING

Oak Barrels - New (20% - 4 month) Oak Barrels- Old (80% - 4 month)

TASTING NOTES

This wine presents a beautiful yellow brilliant color. The nose is expressive, dominated by compote of white fruits aromas with vanilla of Madagascar, accompanied by some notes of zan in the violet and licorice. The mouth is smooth, following by a beautiful minerality and a good length which will allow this wine to age more than 10 years.

FOOD AND WINES PAIRING :

Tasty stuffed fillets of red mullet with small vegetables – Saffron risotto with young crustaceans – Veal chops with chanterelles – Baked turbo.



Fédération des Syndicats de Producteurs de Châteauneuf-du-Pape
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www.chateauneuf.com - www.vinadea.com

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The alcohol abuse is dangerous for health, consume in moderation

