

# *Chemin des Papes*

## *CÔTES DU RHÔNE - White*

**Grape variety(ies):** Wine made from a blend of Roussanne, Marsanne, Clairette, Bourboulenc.

**Origin:** In southern Côtes du Rhône (department of Vaucluse).

**Soil:** Red clay and rolled pebbles alluviae, i.e. red clay on chalk, sand.

**Vinification:** The grapes are harvested and pressed at a low temperature. Low racked, fined and stored under inert gas at a low temperature.

**Tasting notes:**

- **Color:** Light pale gold color.
- **Nose:** Floral bouquet, developing into fruity and honey notes.
- **Palate:** Supple, silky and fruity to the palate. Typical spicy notes.

**Recommendations:** To serve with crayfish, fresh cheese.

**Serving condition in F°:** 50 - 54

**Cellar potential:** 1 - 2 years

**Bottle capacity:** 750ML

**Alcohol content:** 12.5

