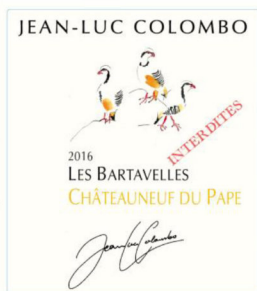


Les Bartavelles Interdites (The forbidden Royal Partridges) **Châteauneuf-du-Pape**



Grape varieties :

60% Grenache Blanc, 25% Roussanne, 10% Clairette, 5% Bourboulenc.

Terroir :

Typical rolled pebbles from the appellation of Châteauneuf du Pape.

Vinification :

This wine is vinified in oak barrels where it slowly ferments. It then matures in the same barrels for 12 month (15% new and the balance in 1 to 4 years old oak barrels.)

Tasting notes

Color :

Pale yellow color with golden reflections.

Nose :

Open nose with aromas of flowers (hawthorn and linden tree), white peach and a touch of honey.

Palate :

A complex mouth and full-bodied.

This wine has the aromatic power, finesse and complexity of a Grand white wine.

Service :

This « Grand Vin » will open within 2 to 3 years but can be aged for 10 years.
Serve chilled between 14°C and 15°C.

Food pairings :

Exquisite with quails and figs, delicious with a roasted pike perch and fennel.