



Les Cailloux Blanc 2017



A great Rhône Valley white wine which merges the energy of the terroir and the originality of Roussanne.

Terroir

This Châteauneuf-du-Pape cuvée is made using two plots from the Domaine – each one growing only one type of grape. Les Serres only grows Roussanne and Le Revès only grows Grenache Blanc. Although the Roussanne isn't typical for a Châteauneuf-du-Pape white, it brings aromatics, finesse, and elegance while the Grenache Blanc brings structure and energy. This terroir, full of round pebbles, is characteristic of the appellation and bestows an all-important aging ability to this white wine, enabling it to express its full potential in several years.

Tasting Notes

The 2017 vintage, with its historical low yield but exceptional quality, allowed the Roussanne to fully express itself. Elegance, finesse, and length are the main characteristics of this unique vintage and wine. Floral and fruity aromas with hints of honey layered over notes of mineral undertones followed by a smooth viscosity in the finish, this wine will surprise with its complexity and the evolution of the aromas throughout the tasting.

Wine-Food Pairing

White meats and fish. Light sauces. Goat cheese.



Vinification

The grapes are picked early in the morning to avoid exposing them to the heat and, to limit contact with oxygen, they are pressed immediately and the juice is put into concrete vats to macerate. No malolactic fermentation.



Maturing

Aging for 6 months on the lees in concrete vats. No barrel aging.



This wine will be fully mature after a minimum of 5 years of aging.



Blending

80% Roussanne, 20% Grenache



Average age of the vines

30 years



Yield

30 hl/h.



Type of harvest

Exclusively hand-harvested.