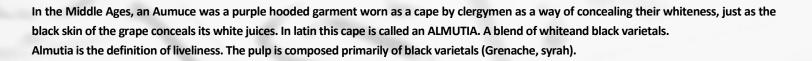
# ALMUTIA CHÂTEAUNEUF DU PAPE



#### BLEND

Black varietals : 40% Grenache noir, 5% Syrah, 25% Mourvèdre.White varietals : 10% Roussanne, 10% Grenache blanc,10% Grenache gris

The multi-vintage approach ensures exceptional complexity : 2016-2018-2020-2021

## TERROIR

The vines come mainly from the limestone soils of the west of the appellation.

#### WINE MAKING

The harvest is early and on red grape varieties (1 month before the harvest intended for the production of red wines).

The grapes are then de-stemmed and crushed then put in vats for draining followed by settling for severals days to sediment the pigments.

This is followed by fermentation in stainless steel vats and no aging in wood.

There is also no batonnage in order to maintain a perfect level of acidity.

# AGEING POTENTIAL 2à3 years

#### SERVICE 11-12°C

# XAVIER

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ALMUTIÁ

XAVIER VIGNON

### TASTING NOTES

Eye : the dress is pale yellow and limpid

Nose : tangy notes of apples and pears stand out

Mouth : the palate is lively and ample and reveals aromas of citrus and honeysuckle