

# ALMUTIA CHÂTEAUNEUF DU PAPE



In the Middle Ages, an Aumuce was a purple hooded garment worn as a cape by clergymen as a way of concealing their whiteness, just as the black skin of the grape conceals its white juices. In latin this cape is called an ALMUTIA. A blend of white and black varieties. Almutia is the definition of liveliness. The pulp is composed primarily of black varieties (Grenache, syrah).

## BLEND

Black varieties : 40% Grenache noir, 5% Syrah, 25% Mourvèdre.

White varieties : 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 several 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** 2 à 3 years

**SERVICE** 11-12°C

## TASTING NOTES

Eye : the wine 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



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