

# CHÂTEAUNEUF DU PAPE 2020



## BLEND

55% Grenache Blanc - 25% Roussanne - 20% Clairette

## TERROIR

The grapes come from more than 40 different plots, on the coolest terroirs of Châteauneuf du Pape.

## WINE MAKING

Roussanne is fermented and aged in oak barrels for 6 months. Clairette and Grenache are fermented at low temperature to preserve their minerality. Aging in concrete tanks and stainless steel tanks for most of the assembly.

## SERVICE 13 °C

## AGEING POTENTIAL

Can be drunk now. It will keep 3 more years.

## FOOD PAIRING

Grilled soy chicken with rosé wine sauce  
Shrimp toast served with dill and lemon.

## TASTING NOTE

Bright and clean yellow color, supported by reflections of white gold. Nice nose of white flowers, vine peach and apricot. The attack is sharp, but not excessive. Balanced and complex wine, with a nice persistence supported by a slight salinity.



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