

VMB

Château des FINES ROCHES

V I G N O B L E S

| | | | | | | | | |

MOUSSET-BARROT

| | | | | | | | | |

WHITE

APPELLATION

Châteauneuf-du-Pape

SURFACE

5 ha (12 acres)

AVERAGE AGE OF THE VINEYARD

25 years old

PRODUCTION

21 000 bottles (1 800 cases)

SOIL

Pebbles on the surface, storing up the heat in the daytime and restoring it to the vinestocks in the night-time, thus enabling the grapes to attain a high degree of maturity. Sandy-red-clay subsoil.

ASPECT

South-east

GRAPE VARIETIES

*• 50% White Grenache • 20% Bourboulenc
• 20% Clairette • 10% Roussanne*

VINIFICATION/AGING

Cold vinification, 16° - 18°C in concrete tanks.

No oak maturing.

Aging of 8 months in concrete tanks

CHARACTER

Floral aromas develop in the first two years of aging. Afterwards, they evolve towards fruit aromas like apricot with a touch of honey.

ACCOMPANIMENT

Delicious with grilled fish or fish cooked in a white wine sauce. Also excellent with white meat such as veal. The gourmet diner will certainly appreciate tasting this wine with young goat's cheese.



Noncontractual document

