

VMB

Château JAS DE BRESSY

V I G N O B L E S

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MOUSSET-BARROT

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WHITE

APPELLATION

Châteauneuf-du-Pape

SURFACE

1 ha (2.50 acres)

AVERAGE AGE OF THE VINEYARD

60 years old

PRODUCTION

Around 1 600 bottles (140 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. Situated on one of the last terrace at the southern part of the appellation, sheltered from the Mistral. The grapes matured very early.

GRAPE VARIETIES

- 50% white Grenache
- 50% Roussanne

VINIFICATION/AGING

- Pressing directly done after the harvest
- Vinification into barrels and small concrete tanks
- Aging on lees with stirring
- 9 month-maturing in barrels of 2 and 3 years old.

CHARACTER

Rich and rounded, this wine has damp woodland notes and fruits flavours. It is very well balanced and present an impressive length.

ACCOMPANIMENT

Round and complex, this wine can be enjoyed on a fish dish with white sauce or creamy white meat. It can be drunk also on matured cheeses.



Noncontractual document

