



Bin No:
0315

Wine:	Chateauneuf du Pape Blanc 2015
Country:	France
Region:	Southern Rhone
Producer:	Vidal-Fleury
Vintage:	2015
Colour:	White
Grape Variety:	40% Grenache Blanc - 40% Clairette - 20% Roussanne
Status:	Still Sustainable Environmental Management
Dry/Sweet:	2 (1 is dry, 7 is very sweet) abv: 13.5% - bottle size: 70 cl

Tasting Note:

Pale lemon in colour with aromas of fresh white pear and peach and subtle floral notes. On the palate the wine is fresh, with good acidity. Flavours of acacia honey with a pleasant nutty quality.

Winery information:

The vineyard was initially planted by the Templiers, a religious order, in the 12th century. It expanded in the 14th century under the protection of the popes during their stay in Avignon. The strict rules and laws governing this appellation have become the base for the French laws concerning the "[appellation contrôlée](#)" wines.

Founded in 1781, Vidal-Fleury gained an international reputation very quickly. Thomas Jefferson's visit in 1787 was its first contact with the United States.

During the 1890s, Gustave Vidal married a daughter of the Fleury family. Thanks to her dowry, they replanted the vineyard following the [phylloxera](#) outbreak. As of the 1920s, the House took an interest in other wine-growing regions in the Rhone Valley. The Appellation was created in 1936.

Vinification:

Hand picking of the grapes took place at end September. Grapes has at least 252 gr/L of sugar (15° alcohol potential). [Fermentation](#) was in stainless steel tanks with selected yeast and temperature controlled at 20°C (68°F) until 8° - 10°. To stop the [fermentation](#), [pure alcohol](#) (96°) was added and the wine was cooled to 5°C (41°F).

No [malolactic fermentation](#). Aged on lees with "[bâtonnage](#)" in tanks. [Unfined](#).

Short pruning. Gobelet.

Established in 1781 Vidal-Fleury is the oldest continuously operating winery in the Rhone Valley. This Chateauneuf du Pape is a blend of 40% Grenache Blanc, 40% Clairette and 20% Roussanne whose grapes are grown on stoney terraces at an elevation between 80 to 1560 meters above sea level. The soil composition is of Pebble stones, red clay and sandy soil with an average yield of 32 hl/ha

White Chateauneuf du Pape accounts for less than 10% of production in the appellation.

The grapes were picked by a selection of hand. Skin contact 30%, direct press 70% ([pneumatic press](#)). Cooling of the must: 12°C. Natural and light [clarification](#) of the must by [racking](#).

[Fermentation in stainless steel tanks](#) with selected yeast and temperature controlled at 18°C (64°F). No [malolactic fermentation](#) Matured in large oak barrels for 6 months.

[Natural clarification](#) by settling and one filtration. [Unfined](#).

Food Recommendations:

Aperitif. Sea food. Some cheeses (Comté, Gruyère, Cantal)

