

DEPUIS 1898

CAVES
SAINT-PIERRE

PREFERENCE



Châteauneuf-du-Pape



Châteauneuf du Pape



Terroir

The vineyard of Châteauneuf du Pape is constituted by different terroirs which have a direct influence on the wine profile: big siliceous stones, terraces with pebbles, sandy red clay areas, all due to the existence of a former glacier in the Rhone Valley.

The vineyard of this white Châteauneuf-du-Pape is settled on large chalky clayey terraces with pebbles, that give the wine freshness and aromatic complexity.

Vinification

The vinification is done at low temperature, partially in new vats, stirring of the lees in to give the wine all its colour, roundness and personality.

Maturing

The ageing is made in tanks and the bottling is early done.



Blending

This white Châteauneuf-du-Pape is produced from the blend of Grenache, Roussane, Clairette and Bourboulenc. Each grape variety plays a determinant part in the elaboration of the wine, giving each of them their personality. Thus, the strength and elegance is due to the Grenache, main grape variety of the Rhone Valley, whereas the Roussane brings structure. Concerning the Clairette and Bourboulenc, they respectively give acid support as well as balance and aromatic complexity.

Tasting notes

Tasting reveals a prestigious wine with a beautiful pale gold colour with silver reflects. The very flowery nose offers white flowers, acacia, hawthorn and citrus' aromas. The opened out mouth combines freshness, sweetness and strength.

Its freshness and its great elegance on the palate make this white Châteauneuf-du-Pape our Preference.

Bottle 75cl	Case of 6 bottles		Europe Palette					
	Weight Kg	Dim (cm) Lxwxh	Nb of bottles	Nb of cases	Nb of Layers	Nb of cases / layer	Weight Kg	Dim (cm) Lxwxh
Châteauneuf Burgundy Embossed	8.70	26.2x17.9x30.8	570	95	5	19	827	120x80x165

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