



DOMAINE SERGUIER

A.O.C CHATEAUNEUF DU PAPE

WHITE 2018

Vineyard location : COSTE FROIDE, Châteauneuf du Pape

Grape varieties: 40% Grenache Blanc / 40% Clairette blanche / 18% Bourboulenc/ 2% roussanne

Terroir: consisted by subsoil limestone

Average age of vines: around 45 years

Yield: under 30 hl / ha



Vinification and ageing: The grapes are gathered by hand, sorted in the vineyard and transported in boxes of 30 kg. These then undergo pneumatic pressing, followed by settling of the juice and alcoholic fermentation at low temperature. The malolactic fermentation is stopped to preserve the wine's freshness.

Tasting notes: Wine with a pretty pale yellow hue tinged with gold. Subtle aromas of white fruit (pear) on the nose along with floral, nutty (almonds) and small citrus. On the palate, the wine shows elegant balance with a slight tangy, fruity character.

Cellar ageing: This wine can be enjoyed now or kept another 3-6 years.

Serving temperature: 12°C.

Food suggestions: River fish (boiled trout), sea scallops, crab soufflé, *gratin dauphinois* (scaloped potatoes), goat's and hard cheeses.

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