

Domaine Mas de Boislauzon blanc | Châteauneuf du Pape | BIO France (RHONE) — 2023

Domain

Dom. Mas de Boislauzon

For five generations, this winery has been owned by the Chaussy family, where they continue to work in a traditional way with respect for the vineyard and selective manual harvesting. The 28 ha vineyard is spread over the AOC Chateuneuf du Pape and Côtes du Rhône Village. The surface is very chalky and sandy and is full of pebbles.

Vinification

The planted vines are on average 60 years old, some even more than 100 years old. The yield per ha is deliberately kept low (32-35 hl / ha), which together with the subtle assembly ensure original and delicate wines with pure aromas. The grapes are harvested by hand and sorted by plot. They are deflated, no yeast is added. Fermentation is traditional and at controlled temperature. The upbringing is in stainless steel cuves and in new oak barrels.

Taste

On the nose lots of exotic fruit mixed with a hint of wood and accacia blossom. In the mouth we get the same impression, fruity (dried apricot), fatty in attack, balanced and rich.

Food pairing

Fish in butter sauce | Cheese - Comté | Fish - seafood | Dishes with truffle

General information

Type: White wine

Grape varieties: Grenache blanc (50%), Roussanne (40%), Clairette (10%)

Viticulture: Organic

Storage (years): + 7-10

Serving temperature: 12°C

Taste profile: Complex with oak

