Wijnfiche

Domaine Mas de Boislauzon blanc | Châteauneuf du Pape | BIO France — 2024

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 Pâpe and Côtes du Rhônes 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

Poultry - pheasant | Fish - baked | Sweetbread | Vol-au-vent

General information

Type: White wine
Grape varieties: Grenache blanc, Roussanne
Viticulture: Organic
Storage (years): + 5-7
Serving temperature: 8 - 10 °C
Taste profile: Complex with oak

