



CHÂTEAUNEUF-DU-PAPE WHITE	VENTOUX RED	CHÂTEAUNEUF-DU-PAPE RED	CHÂTEAUNEUF-DU-PAPE RED CUVÉE EXCEPTIONNELLE
Clay soils formed from the decomposition of the limestone mother rock and on soils of a sandy texture.	Ancient alluvial terraces with mainly limestone sub-soils. Soil textures are varied (sandy, clay and sand, or silty)	3 major soil types: —> soils with rolled pebbles —> stony terraces with sand and gravel sub-soils —> clay soils formed from the limestone mother rock	Selected from a vat produced in the cellars from the thirty vats produced each year.
4 grape varieties: —> Grenache Blanc —> Bourboulenc —> Clairette —> Roussane	4 grape varieties: —> Grenache —> Syrah —> Cinsault —> Carignan	13 grape varieties, with mostly —> Grenache, —> Syrah, —> Mourvèdre —> Cinsault	2 grape varieties —> Grenache —> Syrah
Pneumatic pressing, static cold settling, matured on the lees for 4 months. No MLF. The Roussane is vinified and matured in the barrel before final blending.	The harvest is transported in inert gas. The grape varieties are de-stemmed and pre-blended. Vatting time: 8 to 10 days Vat-matured for 8 months	Virtually total de-stemming, pumping over twice a day Vatting time: 2 to 3 weeks in concrete vats Matured for 18 months in vats and “foudres” (15%)	De-stemming, pumping over and turbo-punching of the cap Vatting time: 25 days Aged for 12 months in concrete vats and 12 months in barrels
Pale yellow, limpid and brilliant White flower, peach and lemon aromas Outstandingly long finish, full and fleshy	Ruby red Red berry nose, redcurrants and raspberries Silky tannins, smooth on the palate with good persistence.	Deep crimson Ripe dark berries, turning to spices Smooth and persistent with aromatic fullness	Deep garnet colour Notes of red cherries, plums and bilberries with a hint of violets and dried roses. Long, soft, well-rounded finish.
Puff-pastries, white meats, goats’ cheeses, fish and sea food.	Red meats, lamb Provençale, fish, vegetarian dishes and cheeses	Viandes rouges, dishes cooked in sauce, meat terrine and cheeses	Dishes containing truffles, wild mushrooms and game