



## DOMAINE DE SAINT PAUL CHÂTEAUNEUF DU PAPE

2023

**50 % GRENACHE BLANC**  
**50 % ROUSSANNE**

### TERROIR

Siliceous-clay soil with rounded pebbles.  
Average age of the vines: 37 years old.

### HARVEST

Harvesting is entirely manual, and takes place early in the morning to keep temperatures cool. Systematic sorting is carried out in the vineyard. The grapes are transported to the winery protected by dry ice to prevent oxidation.

### VINIFICATION

The grapes are pressed directly in a stainless-steel pneumatic press. Selection of the first juices, followed by cold settling. Alcoholic fermentation is controlled between 16 and 18°C. 80% of the juice is vinified in new barrels and one-wine barrels, the rest in stainless steel tanks. Malolactic fermentation is not carried out to retain maximum acidity and freshness.

### AGING

80% of the wine is aged on lees for 6 months in one-wine barrels, with regular stirring of the lees in the weeks following the end of fermentation. The remainder is kept in stainless steel tanks.

To be enjoyed at a temperature of around 8-10°C.

### PRODUCTION

11hL- 1 400 bottles



FR-BIO 01  
AGRICULTURE FRANCE



FAMILLE JEUNE