

CHÂTEAU FARGUEIROL

REVOLTIER & Fils - Artisans Vignerons depuis 1340

TRADITION - BLANC

AOC CHATEAUNEUF DU PAPE BLANC



SITUATION ET SOLS

Our whites come from three small parcels of very different soils: clay-limestone soils, alluvial terraces and clay-silty soils contributing to a highly appreciated aromatic complexity.

CEPAGES

45% Clairette, 30% Roussanne, 25% Grenache.

CLIMAT

Mediterranean type with particularly hot summers. The Mistral hunts moisture, ensuring conditions quite favorable to the cultivation of the vine.

VENDANGE

Plot selection on 1.5 hectare. Handpicking at optimum maturity, allowing selective sorting of harvest. We attach great importance to this point, which is qualitatively important.

VINIFICATION ET ELEVAGE

Direct pressing in the pneumatic press. Natural settling of the juices which are then placed in thermo-regulated vats; they are vinified at a temperature of about 15 ° C and don't make malolactic fermentation to preserve freshness and acidity. The ageing is made in vats on fines lees.

CONSOMMATION

Pretty pale yellow colour, this white is delicate with intense notes of white flowers and honeysuckle and a slightly saline attack that gives the wine a nice balance.

Our Châteauneuf du Pape white is equipped with DIAM corks, guardian of the freshness of the aromas.

CHÂTEAU FARGUEIROL 3 QUARTIER LA FONT DU PAPE 84230 CHATEAUNEUF DU PAPE

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