



CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Art & Trendy

IGP MÉDITERRANÉE AROMA WHITE



Our IGP Méditerranée are coming from vineyards surrounding Châteauneuf du Pape in a 10 km radius, from very qualitative terroirs. This new cuvée "Aroma" was created in 2017 and is offered in screw-cap in order to meet the growing demand but also for the practical aspect for receptions, bistros and picnics. The general idea for this new cuvee is to make the connection with the music, between the musical notes creating the melody, and the aromatic notes creating a wine.

TERROIR

Clay and silicious.

GRAPE VARIETIES

Grenache, Bourboulenc, Clairette, Marsanne, Roussanne and Sauvignon

WINEMAKING

Destalking, pressing. Fermentation at low temperature 14 to 16° C.
No malolactic fermentation to optimize the freshness by controlling the acidity.
Bottled at the end of the winter to keep a maximum of freshness and aromas.

AGEING

Bottled in early spring in order to keep a maximum of freshness and intense aromas.

TASTING NOTES

This dry white wine is made from several grapes varieties and has a clear gold greenish colour. Grenache blanc brings roundness in the mouth with white flowers nuances, Clairette brings grapefruit, acacias, Roussane and Marsanne bring stone fruits and complexity, and Sauvignon blanc brings exotic fruits aromas. Winemaking at low temperature enhances its intense aromas.

TASTING ADVICES

To enjoy now or can be kept 1 - 2 years. Serve at 14°-16°C

FOOD PAIRINGS

Excellent by itself and can be paired with shellfish, fish and various starters.