

AB ANDRÉ BRUNEL



Les Cailloux- (white) 2024



CHATEAUNEUF
DU PAPE

A great Rhône Valley white wine which allies terroir energy and the originality of the Roussanne.

Terroir

The Domaine's white Châteauneuf-du-Pape is made using 2 plots – each one growing only one type of grape. «Les Serres» only grows the Roussanne, «Bois de la Ville» only grows the Clairette and «Le Revès» only grows Grenache Blanc.

Although the Roussanne isn't typical for a Châteauneuf-du-Pape white, it brings aromaticity, finesse and elegance. Clairette, on the other hand, adds tension and exotic fruit aromas. Finally, Grenache Blanc structures the blend, enhancing it with delicate white flower notes. This terroir, full of round pebbles, is characteristic of the appellation and bestows an all-important ageing ability to this white wine, enabling it to express its full potential in several years.

Tasting notes

With its beautiful freshness and aromatic brilliance, this white wine charms with its complexity and the evolution of its aromas throughout the tasting. Fruity, delicately honeyed, and marked by an elegant minerality, it offers a lively and crystalline mouthfeel, supported by an airy and persistent finish. The 2024 vintage, characterized by a cool and late year, allowed for a slow maturation of the grapes, preserving their finesse and aromatic intensity. The Roussanne, paired with Grenache Blanc, expresses delicate floral aromas, while the Clairette brings the sought-after tension and balance.

Wine-Food Pairing

White meat and fish with sauces, goat cheese.

Technical sheet



Vinification

The grapes are picked early in the morning to not expose them to heat. To limit any contact with oxygen, they are pressed immediately. Fermentation occurs at a low temperature to preserve the freshness provided by the stainless steel tank. No malolactic fermentation.



Maturing

6 months in stainless steel. No barrel.



Average age of the vines

30 years.



Alcohol content

13.5 % alc./vol



When to drink

This wine will be fully mature after a minimum of 5 years of ageing.



Blending

Roussanne (80 %), Clairette (15 %), Grenache (5 %).



Yield

30 hl / ha.



Type of harvest

Exclusively manual.



Ingredients



E = 324KJ / 77Kcal (100ml)