







Famille Perrin Châteauneuf du Pape Blanc - Les Sinards - 2016

THE VINTAGE

The 2016 vintage in the Southern Rhone valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

DESCRIPTION

This extremely rare wine comes from a 2.5 acre vineyard located within the "clos" around the historical pope's palace. All of the viticulture is carried out by the Beaucastel team.

SITUATION

Sinards White comes from an area that we call the Clos du Château, near the village of Châteauneuf du Pape. The 2.5 hectare vineyard is located right next to the one of Les Sinards Red.

TERROIR

Diluvial alpine deposits with rolled pebbles on clay.

PROCESS

The Roussanne was harvested on 4 September and the Grenache Blanc and Clairette on 12 September at full maturity. The terroir did not suffer from the hot summer in 2015, the acidities offer ideal balance for the whites that can be aged. The alcoholic fermentations were carried out in demi-muids (600L), as well as the malo-lactic fermentation, with a batonnage of the lees once a week for 3 months.

VARIETALS

Clairette, Grenache blanc, Roussanne

TASTING NOTES

This 2016 shows a lot of freshness and elegance. Expressive and complex, this wine has a nose on notes of white-flesh fruit (pears) and sweet spices. The mouth shows a beautiful mineral tension along with a salty and structured finish with a lot of persistence.

SERVING TIPS

At 10°C in tasting glasses.

REVIEWS AND AWARDS

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