



PIERRE DE FONTVAL

AOP Châteauneuf-du-Pape White 2018



The Rhone Valley is one of the oldest vineyards of France. The region draws its identity and character from the Rhone River that has sculpted the valley over the millennia. Between the diversity of the terroirs and the richness of the varietals, the Pierre de Fontval range of wines offer a journey into the heart of the emblematic appellations of the Rhone Valley.

Blending tradition and modernity, Pierre de Fontval proposes structured wines that are produced with passion and generosity. Seeking to bring conviviality and sharing, these cuvées will match seamlessly with any dishes they are served with.

We understand the fragile nature of the environment we have inherited and the need for sustainable preservation of our soils. Pierre de Fontval proposes wines that are engaged and produced with sustainability in mind, respectful of the wildlife and flora. This philosophy guides each of our appellations to ensure our vineyards are sustainable, thus perpetuating the quality of the wines.

- **Varietals:** 70% Grenache Blanc, 15% Roussanne, 10% Clairette, 5% Bourboulenc.
- **Nature of the soils:** sandy alluvium hills formed during the withdrawal of the rive Rhône.
- **Average age of the vines:** 60 years.
- **Winemaking:** the grapes are hand-picked and sorted. This is followed by a short maceration in contact with the skins, then direct pressing. Fermentation is carried out directly in barrels.
- **Maturing:** the blend is matured in 225 liter French oak barrels (half of them being new barrels, the other half being one wine old barrels). Few bâtonnages (stirrings) per week for 10 months.
- **Residual sugar per litre:** < 2 grams / liter.
- **Tasting notes:** Pale lemon yellow colour. Expressive and complex nose combining smoky notes with touches of flowers and honey suckle. Refreshing mouthfeel, quite ample with a superb mineral finish.
- **Ideal serving temperature:** from 10°C to 12°C.