

# Châteauneuf du Pape white 2016



## The estate =>

Daniel and Christine CHAUSSY, brother and sister working together, are the 5<sup>th</sup> generation (following on from their mother) to run Mas de Boislauzon. They are always looking to make improvements while respecting tradition and the vines. The domaine is in the north of the Châteauneuf du Pape appellation: it takes in 10 hectares (23 acres) in Châteauneuf du Pape and 18 hectares (40 acres) in Côtes du Rhône Villages, split up into 30 parcels. These plots have clay-limestone soils covered with large pebbles, including the ones in the Côtes du Rhône Villages appellation which border the Châteauneuf du Pape zone. Daniel follows the principles of sustainable grape-farming, favouring tilling the soil, de-budding, green-harvesting, leaf-removal and letting the weeds grow. Picking is done by hand with very fussy bunch-sorting for both the estate's appellations.

**Grapes varieties** => 70% Roussane, 30% Grenache

**Region** => Rhone Valley (Southern Rhone France)

**Appellation** => Châteauneuf du Pape

**Terroir** => Clay and cobble stone.

**Vinification** => Manual harvesting, sorting on the plot. No stems, no yeast.  
Traditional vinification with temperature control. Wine aging in tank and new barrels.

**Wine and food pairings** => Happy hours, truffles, eggs omelet, cake,

**Awards** => 95/100 Jeb DUNNUCK (oct 2017)