

M. CHAPOUTIER,  
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

# CHÂTEAUNEUF-DU-PAPE LE BERNARDINE BLANC



## DETAILS OF PRODUCTION

Châteauneuf has a substantial historic presence. Its influence stretches back to the time of the popes installed in Avignon in the 14th century. At that time, Châteauneuf-du-Pape was the summer residence of the Papacy (John XXII, Clément V, Urbain V and Innocent V), which sourced its wine from the surrounding area. In the early 20th century, the winemakers were regularly acknowledged for their wines by a special board of judges, formed at the behest of Baron "Le Roy de Boiseaumarié." Though unusual for wines of the area, "La Bernardine" Blanc is made with only one varietal, Grenache Blanc, which gives finesse and subtlety to a wine characterized by its opulence and warmth. After pressing, the must is cold racked for 48 hours. Only the indigenous yeasts are used for the fermentation, which has been made with a temperature between 17 and 21°C. Fermentation lasts from 15 days to 3 weeks at a temperature which does not exceed 32°C.

## TASTING NOTES

A brilliant golden yellow in colour. Hints of wild blossom and lily on the nose. The palate is well-balanced and fresh with candied citrus.

## HOW TO SERVE

Bottled early in order to preserve the freshness of the wine but will also age beautifully. Pair not only with fish (preferably grilled or with a creamy sauce) but also with duck breast and all kinds of white meat.

### VINTAGE

2016

### STYLE

White

### BLEND OF GRAPES

Grenache Blanc

### WINEMAKER

Michel Chapoutier

### ALCOHOL

13%

