



Belle Amie

(A fine friend) white

CHÂTEAUNEUF DU PAPE

Grape Composition :

50% Clairette, 50% Roussane

Vinification :

Stainless Steel tank

Destemmed or not :

100% stems removed

Fermentation :

12 days

Yeast :

Natural

Vineyard :

Croix du Bois

Aging :

Stainless Steel tank

Soil Composition :

Round pebbles on the surface. Clay underneath

Exposition :

South East facing

Vine Age :

40 years old

Density :

2500 vines per HA

Harvest type :

Hand Picked (A.O.C Obligation)

Malolactic - yes/no :

Yes

Residual sugar :

Less than 2 grams per litre

Alcohol percentage :

13.5%

Tasting notes :

Lichi, peach, citrus and white floral notes, the mouth is fresh and crispy, a slight saltiness lingers on the palate. The grapes are picked early on in the harvest to ensure nice, bright acidity

Food pairing :

This wine is wonderful with seafood, freshly shucked oysters served with lemon and lime wedges, pan seared scallops served with a mango and chilli salsa, garlic prawn linguini, or Boston's famous Lobster Hamburgers. This wine also marries well with fresh goats cheese

Cellaring :

10 to 15 years (Nutty, honey, toasty aromas develop over time)

