

CHÂTEAUNEUF-DU-PAPE

TRADITION WHITE

VARIETAL

40% Clairette, 40% Bourboulenc, 10% White Grenache, 10% Roussanne.

LOCATION

The estate is located on the left bank of the Rhône between Châteauneuf-du-Pape, Courthézon and Orange to the north, on the terroirs of Chapouin and Coudoulet.

GROUND

Our vineyard extends over clay-limestone soils of the alpine diluvium with a high proportion of rolled pebbles which make the reputation of our wine.

WINEMAKING

The vinification benefits from modern equipment, pneumatic press and scraper for certain cuvées; Fermentation takes place under temperature control using cold equipment. This method of vinification allows us to have more fruity wines as well as better conservation.

TASTING

The whites know how to hide their power through their flavor and the finesse of their aromas. This white Châteauneuf-du-Pape delights the eye with its pale yellow color. Rich in floral and citrus notes, it is very harmonious. This wine combines fruitiness and freshness, offers a lot of roundness and warmth in the mouth.

SOMMELIER'S ADVICE

Serve it chilled at a temperature of 12 - 14°C. Excellent aperitif, it will hold its own alongside fish in sauce, a seafood crisp, as well as with creamy goat cheeses.them with herbs...



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**DOMAINE
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