

La Fontaine- Châteauneuf du Pape - White - 2024

La Fontaine



Soil type

« La Fontaine » is a perfect area to produce great white Châteauneuf du Pape. The plots of clay/sand and limestone are facing north. It is very well aired. This place allow to the Roussane to ripen very well and also to maintain a superb level of freshness.



Grape variety

100 % Roussane



Winemaking & ageing

Direct whole-bunch pressing. Vinification and maturation in oak casks.



Organoleptically review

Yellow-gold color. The nose is rich in aromas of citrus fruit, tropical fruit, quince and honey, with a touch of vanilla. On the palate, the same aromas appear together with a fatness combining exotic fruit and vanilla : the wine is rich, generous and elegant, with extraordinary length. “La Fontaine” is often considered to be one of the best Châteauneuf du Pape white, and it is by definition a superb gastronomy wine.



Advices

Best with fish dishes in sauce or foie gras, white meat and delicate cheeses. Between 1 and 8 years.

Serve at a temperature between 12 and 14°C.



Wine & Food pairing

Scallops, Turkey, Aged cheeses, Risotto

Contains sulfites

