



Famille Bréchet

CHATEAU DE VAUDIEU CHATEAUNEUF-DU-PAPE WHITE 2015



The estate

Surface: 70 ha in AOC Châteauneuf du Pape, in one piece. All domain plots are grouped around the area, giving it a nice unit.

Localization : Vaudieu is located at northeast of the appellation of Châteauneuf du pape. The vineyard is mostly exposed on the South face of the hill.

Climate: Typically Mediterranean, spring is generally mild and therefore not susceptible to frost, summer is hot and dry, the Mistral plays a very important role as it dries the vineyard after a rain and increase the concentration of the berries.

Soils: Roussanne is planted on limestones that particularly well suited to the production of white wine. Grenache comes from our block “clos du belvedere” that provides us our finest white.

Grapes varieties: Grenache Blanc, Roussanne.

2015 Vintage

After a rather standard spring in terms of rainfall (170mm) came a hot and dry summer, with temperatures regularly over 37°C and less than 60mm of rainfall. We started to pick the white grapes the 2nd of September up to the 15th.

The wine

Blend: GRENACHE BLANC 40% - ROUSSANNE 60%

Production: 11 000 bottles 75 CL –14%

Vinification : this “cuvee” is made from a very specific plot orientation, allowing us to pick the white grapes at their optimum maturity, in the southwest of the domain. The grapes are picked by hand early in the morning to keep the freshness and sorted and small box to limit the crushing. The grapes are gently pressed in a pneumatic press. The musts are selected and sent to stainless steel tanks, thermo-regulated. After cold settling, the Roussanne and a part of the Grenache are filled in barrels for the fermentation.

Aging: aging 8 months in barrels of 228L for Roussanne and Grenache. (35% of total volume in barrels).

Tasting: a pale gold color with silver tints. The nose expresses notes of white flowers, and toasted brioche. Lively & frank attack followed by a roundness brought by the maturing. Full and fat in its youth, due to its acidity it can age for 10 years, to drink preferably at 12°C.

Food pairing: as aperitif, this wine will also be delicious with more elaborated dishes like scallops, sea perch, crayfish or seafood.

Presse : Gold Medal at “Concours Général Agricole de Paris”

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