

DOMAINE DU VIEUX LAZARET



Domaine du Vieux Lazaret White 2022

AOC Chateauneuf du Pape,

The white Châteauneuf-du-Pape is not as famous as the red, but it's a must-discover, full of subtlety and elegance perfectly suited to white meats, mushroom dishes or simply good goat cheese. The aromas of our Domaine du Vieux Lazaret make it a suitable Châteauneuf-du-Pape to discover the Appellation in white which will delight connoisseurs of this rare product.

PRESENTATION

Our Domaine du Vieux Lazaret is one of the main estate of the appellation and one of the oldest, dating from 1748. The domaine covers around 100 ha, spread over the 3 typical terroirs. All 13 grape varieties are cultivated on our lands.

LOCATION

Our plots are spread over several terroirs, around the village. This allows us balanced wines with all finesse.

TERROIR

Clay soils formed from the decomposition of the limestone mother rock and soils of a sandy texture.

IN THE VINEYARD

10% of our domaine are planted in white grape varieties with the majority of Clairette and Grenache.

HARVEST

October 2022 - unlike many of our colleagues, we finish the harvest with white grape varieties.

WINEMAKING

Pneumatic pressing, static cold settling, matured on lees for 4 months. No MLF. Vinification in concrete vats producing a very good thermal inertia.

AGEING

The Roussanne is vinified and matured in barrel before final blending. Bottling is done in February of the year following the harvest, before aging in the bottle.

VARIETALS

Bourboulenc, Clairette, Grenache blanc, Roussanne

TECHNICAL DATA

Age of vines: 35 to 50 years old

14 % VOL.

AGEING POTENTIAL

5 to 10 years

TASTING

It is a long wine on the palate, full and fat, highlighting white flowers, peach and lemon on its youth. The years will give it apricot, honey and almond aromas and will confirm its minerality.

1/2



Domaine du Vieux Lazaret

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



10C80E

VISUAL APPEARANCE

Pale yellow, limpid and brilliant.

AT NOSE

White flowers, peach and lemon aromas.

ON THE PALATE

Outstandingly long finish, full and fleshy.

FOOD PAIRINGS

Puff-pastries, white meats, goat cheese, fish and sea food.

REVIEWS AND AWARDS

"Médaille d'Argent"

International Wine and Spirit Competition 2023

"Grand Or et Prix du Jury

« Un bel équilibre entre les fruits et une jolie finale. »"

Sélection Mondiale des Vins du Canada



88

Bronze

"De belles fleurs blanches au nez accompagnées de melon et de pêche. Corps voluptueux et généreux.

Beautiful white flowers on the nose along with melon and peach. Voluptuous and generous body."

International Wine Challenge 2024 Bronze, 16/05/2024

Silver Medal

"A youthful, fruity wine with apple and pear aromatics, complex and layered with fresh acidity. Good ageing potential."

IWC 2023

91/100

"Straw hued, white peach, white nectarine, apricot, sweet jasmine flowers, orange blossom, river stone on the nose. Fresh, zesty entry, concentrated Meyer lemon, lemon zest, yellow grapefruit and pith, tangerine confit flavours carried by buoyant acidity over a medium-body. Well structured and integrated, it's fresh and formidable. Palate cleansing acid keeps it fresh and lifted. The blend is Bourboulenc, Clairette, Grenache Blanc and Roussanne from 35-50 year old vines grown in clay and sandy soils around the village. Vinified in concrete and aged 4 months on the lees with no malolactic fermentation. Satisfying and very complete. 13.5% AV. If I were keeping score."

Chris Howard, THE SOMM JOURNAL

92/100

DVPE PER BILL

