

DOMAINE DU VIEUX LAZARET



Domaine du Vieux Lazaret White 2020

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

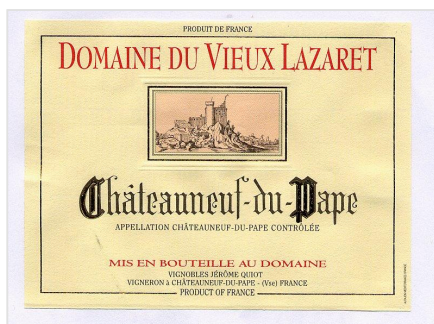
October 2020 - unlike many of our colleagues, we finish the harvest with white grape varieties.

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

13.5 % 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.



4H1P5E

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

JAMESUCKLING.COM

92/100

"The nose of beeswax, lime zest and jasmine pulls you into this powerful, creamy but very clean and precise white Chateauneuf. Impressively long and finely nuanced finish"

James Suckling, James Suckling

JAMESUCKLING.COM

92/100

"Le nez de cire d'abeille, de zeste de citron et de jasmin vous entraîne dans ce Châteauneuf blanc puissant, gras mais très épuré et précis. Finition impressionnante, longue et finement nuancée"

James Suckling

WINEENTHUSIAST
MAGAZINE

94/100

"- Editor's choice -

A penetrating strike of honey lends richness to zingy notes of tart nectarine and apricot in this bright-fruited wine. A blend of 45% Grenache Blanc, 30% Clairette, 20% Bourboulenc and just 5% barrel-fermented Roussanne, its fruit profile is scintillating and pure, accented by a hint of smoky, toasty perfume. It's a lovely dry white to enjoy young but will likely drink well through 2030 at least"

Wine Enthusiast

