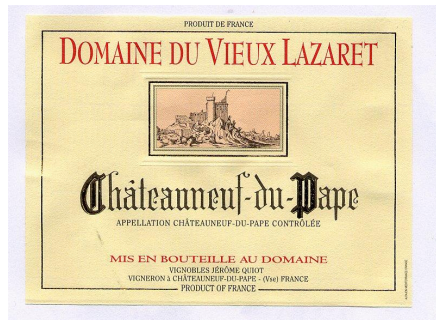


DOMAINE DU VIEUX LAZARET



Châteauneuf du Pape White 2016

AOC Châteauneuf 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.

WINEMAKING

Pneumatic pressing, static cold settling, matured on the lees for 4 months. No MLF. The Roussane is vinified and matured in the barrel before final blending.

VARIETALS

Bourboulenc, Clairette, Grenache blanc, Roussanne

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.

VISUAL APPEARANCE

Pale yellow, limpid and brilliant.

AT NOSE

White flower, peach and lemon aromas.

ON THE PALATE

Outstandingly long finish, full and fleshy.

Domaine du Vieux Lazaret

5 AVENUE BARON LEROY, 84230 CHATEAUNEUF DU PAPE

Tel. 0490837355 - vignobles@jeromequiot.com

www.famillequiot.com   

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



FOOD PAIRINGS

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

REVIEWS AND AWARDS



91

"USA - VINTAGE 2016

The 2016 Châteauneuf du Pape Blanc Domaine du Vieux Lazaret is a traditionally styled wine made almost entirely in steel or concrete. Only the Roussanne is barrel fermented, but it does impart some honeyed richness to the otherwise neutral, citrusy blend. It's full-bodied and round in the mouth, with attractive tangerine and lime notes and a bright, refreshing finish. It should drink well for a couple of years."

Robert Parker, Wine Advocate, 09/11/2018



90

"USA - VINTAGE : 2016

Light bright yellow. Lush and expansive on the nose, displaying pear and peach nectar, honey and orange zest aromas and a hint of sweet butter. Gently sweet and pliant in texture, offering juicy orchard and pit fruit flavors that tighten up slowly on the back half. A late jolt of candied ginger adds spicy bite to the finish, which hangs on with very good tenacity."

Vinous, 28/11/2018

"Vintage 2016 - 92 POINTS - The nose is elegant, fine, racy and offers a very fine power. It reveals notes of quince, small yellow fruits/yellow plum associated with touches of brugnion, apple, quenette as well as very discreet hints of zest and flowers. The palate is fruity, well-balanced, very discreetly "perlante" (discreetly sparkling) and offers a good definition, a small tension, power, a slight richness, a beautiful crystalline minerality, a good structure as well as a beautifully fine and very slightly tight grain. On the palate this wine expresses notes of Williams pear, ripe brugnion and small notes of quince, crunchy physalis, yellow plum as well as a very discreet hint beeswax and a toasted/nutmeg. Good length."

Vert de Vin, 22/05/2019

"VINTAGE 2016 - JUDGES' SELECTION AND GOLD MEDAL."

TexSom International Wine Awards 2019, 08/06/2019



92 points

"vintage 16: Pristine white grapefruit, apple and pear flavours abound in this understated but silken blend [...]. Dry and full bodied yet freshly composed, it is enjoyable now for its youthfulness but could develop mineral and savory intensity with time."

Wine Enthusiast, 05/07/2018

