

DOMAINE DU VIEUX LAZARET



Domaine du Vieux Lazaret White 2021

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.

HARVEST

October 2021 - 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

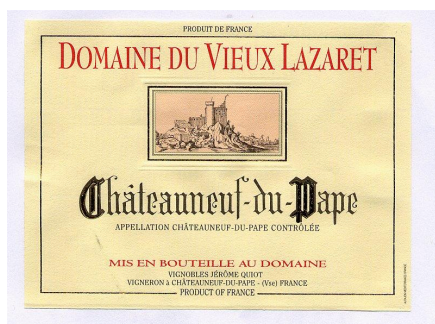
TECHNICAL DATA

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.

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

Bronze

"Quite subdued with teas, array of herbs, seeds and wet stones and the promise of something substantial and complex with bottle age."

International Wine Challenge Bronze

