



Domaine du Vieux Lazaret White 2023

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.



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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

93/100

"A precise, layered and attractive Chateaufeuf with aromas of sliced apples, warm herbs, anise, stones and wildflowers. It's medium-bodied with a succulent development on the palate. There's a subtle texture, with notes of herbs, flowers, bitter almonds and fresh green pears. Plenty of patina and precision, with a long, flavorful finish. Drink or hold."

James Suckling, 13/09/2024

Médaille d'Argent

"Sélections Mondiales des Vins

Gagnants 2024

Argent"

Sélections Mondiales des Vins

93/100

"Brilliant, pale yellow hue, precise and layered on the nose, opening with a bouquet of white flowers, sliced apples, and sun-baked herbs, underpinned by subtle notes of anise and stony minerality. Medium-bodied with both broad and refined palate, revealing initial notes of fresh peach and citrus, evolving into a weave of fresh green pears, wildflowers, and bitter almonds, all supported by a subtle, well-integrated texture. Fresh and vibrant now, it will likely develop deeper notes of apricot, honey, and toasted almonds over time, while its inherent minerality becomes more pronounced. The finish is exceptionally long and precise, showcasing depth and elegance. Drink over the next 5-10 years. 13.5%. AV. If I were keeping score: 4.5□, 93/100, A"

Christopher Howard, The somm Journal

