



DOMAINE DU VIEUX LAZARET

CHÂTEAUNEUF-DU-PAPE

MIS EN BOUTEILLE AU DOMAINE
— VIGNOBLES FAMILLE QUIOT —

Domaine du Vieux Lazaret White 2024

AOC Chateauneuf du Pape.

PRESENTATION

Our Domaine du Vieux Lazaret is one of the main estate of the appelation 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.

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

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

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.

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.

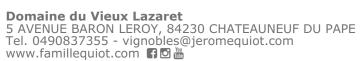
AGEING POTENTIAL

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.





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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.

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