



Domaine du Vieux Lazaret, Cuvée Tradition, AOC Châteauneuf-du-Pape, Blanc, 2025

AOC Châteauneuf-du-Pape, Vallée du Rhône, France



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

Domaine du Vieux Lazaret

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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

The Vieux Lazaret Blanc pairs harmoniously with refined pastries, delicate white meats, goat cheeses, both fresh and aged, as well as fresh and delicate seafood dishes.

REVIEWS AND AWARDS



15.5/20

"Peaches on the nose. Slightly candied but that might be because it is very, very young. More exuberance than complexity. Very likeable, though."

Jancis Robinson, Jancis Robinson, 02/06/2026

