

CÔTES DU RHÔNE

Appellation d'Origine Protégée



VARIETY

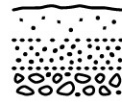
Grenache Blanc,
Marsanne, Clairette,
Roussanne, Viognier.



VINES

Cool and relatively
rainy parts of the
northern Vaucluse.

Organic growing



SOIL

Limestone, clay, and
sand on alluvial
terraces.



FERMENTATION

Skin-contact
maceration, gentle
pressing, fermentation
in concrete tanks and
oak barrels, partial
malolactic
fermentation.



AGING

Concrete tanks and
French oak
demi-muid barrels.



LES PORTES DU CASTELAS

WHITE
750 &
1500 ML

A WORD FROM THE WINEMAKER

The parcels used for this vintage are in Séguret, Vinsobres, Vaison la Romaine, and Tulette. **These are cooler, very rocky areas in the northern Vaucluse and the southern Drôme region. They all have in common a yield of plump, juicy, very aromatic grapes that retain lots of acidity throughout the entire ripening period.**

In general, we harvest the Roussanne and Viognier at the same time. These two varieties are then pressed and fermented together after cold settling. Approximately 10 to 15 days later, the other grapes ripen in turn: Grenache Blanc, Marsanne, Clairette. **This time, the grapes are harvested, pressed, and fermented separately to best manage their individual maturity and bring out each one's individual character.** We ferment all these whites in the Bourguignonne style, without overprotecting the must from air, and partially in French oak barrels and demi-muids.

We aren't necessarily aiming for malolactic fermentation, but when it happens we don't stop it. **Here again the idea is to give life free rein to grow and evolve.** And even though this second fermentation might reduce the sensation of freshness, it brings a commanding complexity to the final blend.

After 9 months of aging in barrels and concrete tanks, we achieve a wine with a powerful, fruity character and a lovely, natural sweetness. Surprisingly fresh on the nose with notes of citrus and exotic fruit mingling with the subtle aromas of honeysuckle and elder. The mouthfeel is lively and chiseled, but with great volume, and lingers on hints of brioche, vanilla, and yellow fruit.

Get some cheerful, fun-loving friends together, bring out a board of ripened cheeses, and, I guarantee, you won't even notice the time passing.

ROMAIN LEROY



*“- Do, mi, sol, mi, fa -
All from wide and far,
Go laugh, sing
And dance as well,
Before a lovely belle”*

Paul Verlaine - Columbine

