

## CHÂTEAUNEUF-DU-PAPE

Appellation d'Origine Protégée



### VARIETY

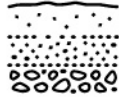
Grenache Blanc,  
Clairette,  
Bourboulenc,  
Picpoul, Picardan.



### VINES

Gobelet and cordons  
de Royat,  
hand-harvested  
grapes, meticulously  
sorted.

Converting to organic  
growing



### SOIL

Sandstone and sand  
on Miocene molasse.



### FERMENTATION

Skin-contact  
maceration, gentle  
pressing keeping  
varieties separate,  
fermentation in  
stainless steel tanks and  
oak barrels.



### AGING

Aging on fine lees in  
demi-muid and  
Burgundy barrels and  
stainless steel tanks for  
9 months.

## JEB DUNNUCK

91 **2021**

« Lots of fruit-forward aromatics of peach, bananas Foster, brioche, and honeysuckle emerge from the 2021 Châteauneuf Du Pape La Cour Des Papes Blanc, a medium-bodied, exotic, textured, yet still fresh and lively white. This is geared for the dinner table and has tons to love ».

## JEB DUNNUCK

90 **2023**

« Lots of ripe lemon, minty flowers, and honeysuckle notes emerge from the 2023 Châteauneuf Du Pape Touche Française La Cour Des Papes Blanc, a lively, medium-bodied white that has the vintage's rounded, supple, beautifully balanced style ».



LA COUR DES PAPES  
WHITE  
750 &  
1500 ML

## A WORD FROM THE WINEMAKER

Grenache and Clairette dominate the blend, accentuated by subtle hints of Bourboulenc and Picpoul. Sand terroirs and sandstone from the western part of the appellation come into relief, with Grenache expressing notes of pear, fig leaves, and verbena. As for the Clairette, it reveals aromas of bergamot, mandarin, and blood orange. The common denominator of these two terroirs is their surprising salinity, which can only be described as captivating.

**The operations that go into making this wine are extremely precise.** The grapes are harvested by hand at the very moment they reach optimal ripeness and at the coolest times of the day. We use a meticulous sorting process to select only the most beautiful berries then leave them to macerate in the press. Next comes a gentle pressing with press and free-run juices separated and cold settled. Then comes the fermentation, half in demi-muids and barrels and the other half in stainless steel tanks. After a light racking, the wine is aged on fine lees with batonnage for 7 to 9 months in these same containers.

**The resulting wine is of a rare balance and precision.** The nose is delicate, marked by citrus and brioche enhanced by a bouquet of fresh herbs over aniseed and fennel. The mouthfeel, round and yummy, gracefully delivers pure fruit and lovely bitters leading to a long finish.

**A wine for distinguishing palates, the finest tables, and connoisseurs. An invitation to travel, discover, and elevate the senses, taking them to new heights.**

ROMAIN LEROY

A stylized, handwritten signature in black ink, consisting of several fluid, overlapping strokes that form a unique, abstract shape.



*“On a blue summer evening  
I shall go down the path  
And, brushed by the wheat,  
walk on fine grass”*

**Arthur Rimbaud - Sensation**

