



Domaine Les Cailloux
André Brunel



Les Cailloux Blanc 2016



A great Rhône Valley white wine which merges the terroir energy and the originality of the Roussanne.

Terroir

The Domaine's Blanc offering of Châteauneuf-du-Pape is made using two vineyard plots – each growing only one type of grape. Les Serres only grows the Roussanne and Le Revès only grows Grenache Blanc. Although the Roussanne isn't typical for a Châteauneuf-du-Pape white wine, it brings aromatics, finesse, and elegance whereas the Grenache Blanc brings structure and energy. This terroir, full of round pebbles, is characteristic of the appellation and bestows an all-important aging ability to this white wine, enabling it to express its full potential in several years.

Tasting Notes

A floral scent which is both fruity and honey-like along with a mineral undertone and viscosity in the finish, this wine will surprise with its complexity and evolution of these aromas all throughout the tasting. The 2016 vintage, with exceptional weather conditions, helped the Roussanne to fully express itself with elegance, finesse, and length - unique to this vintage and wine.

Wine-Food Pairing

White meat and fish. Light sauces. Goat cheese.

Technical Sheet



Vinification

The grapes are picked early in the morning to not expose them to the heat and to limit any contact with oxygen, they are pressed immediately with the juice placed into concrete vats to macerate. No malolactic fermentation.



Maturing

Ageing for 6 months on lees in a concrete vat. No barrel.



When to drink

This wine will be fully mature after a minimum of 5 years of aging.



Blending

Roussanne (80%), Grenache (20%).



Average age of the vines

30 years.



Yield

30 hl / h.



Type of harvest

Exclusively manual.