

White Châteauneuf-du-Pape 2023 Alchimie

Region : Rhone Valley.

Terroir : sands / safres.

Hamlet : Bois-Dauphin.

Blending : White Grenache 20%, White Clairette 70%, Bourboulenc 5%, Roussane 5%.

Percent proof : 14% Vol.

Production in equivalent 750 ML : 1100 bottles.

Available bottle sizes : 750ML.

Bottling date : 2024-03-04.

Winemaking

Organic culture.

Manual harvesting by successive sorting.

Direct pressing, fermentation in stainless steel tank, thermoregulated fermentation, classic wine-making.

Ageing in stainless steel tank, fining, light filtration, traditional cork stopper.

Tasting

Visual : gold light color, straw-yellow tint.

Olfactory : Aromatic, flavors of acacia, of almond, of bergamot.

Taste : The mouth is frank, with notes of flowers, of iodine. This wine has a good persistence in the mouth.

Service

Service temperature : Between 12°C and 14°C.

Ageing : To be consumed between 2024 and 2029.

Rewards



90 /100

JEB DUNNUCK

89 /100

vinous

88 /100



Domaine familial depuis
8 générations

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