

CHÂTEAUNEUF-DU-PAPE

ROUSSANNE

VARIETAL

100% Roussanne

LOCATION

The estate is located on the left bank of the Rhône between Châteauneuf-du-Pape, Courthézon and Orange to the north, on the terroirs of Chapouin and Coudoulet.

GROUND

Our vineyard extends over clay-limestone soils of the alpine diluvium with a high proportion of rolled pebbles which make the reputation of our wine.

WINEMAKING

The vinification benefits from modern equipment, pneumatic press and scraper for certain cuvées; Fermentation takes place under temperature control using cold equipment. This method of vinification allows us to have more fruity wines as well as better conservation.

TASTING

After aging in barrels on lees for 4 months, this white Châteauneuf du Pape presents a beautiful deep yellow robe, with brilliant reflections. With great refinement, this Roussanne monovarietal is distinguished by beautiful fruity notes, white peach, caramelized citrus fruits and white flowers underlined by scents of toast and vanilla. A full-bodied palate for an exceptional, slightly honeyed finish.

SOMMELIER'S ADVICE

Serve it chilled at a temperature of 12 - 14°C
An excellent aperitif, it will hold its own alongside pike-perch with white butter, lobster or even Bresse poultry, as well as with creamy goat's cheese...



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