



FAMILLE PERRIN

CHÂTEAUNEUF DU PAPE LES SINARDS BLANC 2023

This white Châteauneuf-du-Pape is a rare wine whose elegance and aromatic breadth live up to the appellation.



THE VINTAGE

The 2023 vintage is characterised by a beautiful climatic balance, which is reflected in the cellar. The mild winter was followed by a dry spring then a hot summer, particularly in August and September. Despite a slight lack of rain, these conditions allowed ideal ripening and the harvest began on August 22nd in perfect conditions. Under a warm and radiant sun, the harvest went perfectly, even if it was necessary to work quickly to prevent the juices from oxidizing in the heat, particularly the rosés. The harvest ended on October 4, with the last devalting on October 23. The first tastings reveal very balanced wines: they are rich, powerful and have good concentration, while having retained a beautiful freshness. A vintage that shows great potential.

LOCATION

The Sinards Blancs is part of what is called the Clos du château, near Châteauneuf-du-Pape. The two-and-a-half-hectare vineyard is located right next to one of the plots for Sinards Rouge.

TERRIOR

Diluvial alpine deposits with rolled pebbles on clay.

AGING

From the month of August onwards we carry out maturity checks and taste the berries regularly to determine the optimum harvest date. The grapes are immediately pressed on their arrival in the cellar in a pneumatic press. The must is then chilled and cold settled, with no intrants used. Each grape variety is vinified separately. Fermentation begins in the vat, and straight away the must is transferred into demi-muid barrels with regular stirring to add smoothness and structure. This is an essential process to preserve the texture and add richness and complexity to the wine, notably for the Clairette which is a fairly delicate grape. After several months in barrel the wine is lightly fined before being bottled. Our objective in making this wine is to seek out maximum freshness and finesse.

VARIETALS

Clairette, Grenache blanc, Roussanne

14.5 ABV

Contains sulphites

SERVING

At 10°C (50°F) in tasting glasses. Pairings: Guinea fowl with morel mushrooms and Epoisse cheese, grilled turbot with almonds.

TASTING NOTES

Elegant golden colour with shiny reflections. Subtle and delicate, the nose reveals a seductive aromatic bouquet with notes of juicy pears and quince highlighted by a touch of honey which brings tastiness. Full of roundness, both opulent and well balanced, the palate offers superb aromas of juicy fruit which extend into a long finish supported by a delicate bitterness. An elegant wine, of great finesse and roundness, before revealing its beautiful freshness and a lot of aromatic persistence with notes of acacia, peaches and citrus fruit which gives great length.