

CHÂTEAU MAUCOIL

CHÂTEAUNEUF-DU-PAPE BLANC 'TRADITION'



Light gold in color with a hint of green, with rich aromas of pear and finger limes on the nose. Clean and bright on the palate with flavors of stone fruit and white flowers.

Color: White

Grapes: 90% Grenache Blanc, 8% Bourbolenc, 2% Clairette

Soil: Limestone Urgonian

Yield: 25 hl/ha

Farming practices: organic

Yeast: indigenous

Fermentation: Cold skin maceration and pressing followed by spontaneous fermentation with ambient yeasts in stainless steel

Aging: 12 months in used tonneau and barrique