



DOMAINE JULIETTE AVRIL



AOP Châteauneuf-du-Pape



Soil : *Marl*

Surface : *2h*

Grape varieties : *Grenache, Roussanne, Clairette, Bourboulenc.*



Vinification: Destemming, direct pressing, natural fermentation at 18°C with temperature control, blocking of the malolactic fermentation to keep more fruit and the primary aromas as well as a certain freshness.

Length of storage: 8 years

Degustation: Adorned of a pale-yellow color with green hints, this white Châteauneuf du Pape offers a complex nose beginning on anise to rise towards scents of seaside. In the mouth anise precise into fennel in the middle of delicate notes of citrus with a sweet sea breeze which brings iodine scents. The whole is harmonious, chiseled, net and precise; there is vivacity, and minerality, he keeps evolving it is a true travel



Domaine Juliette Avril
8, Avenue Pasteur- 84230 Châteauneuf-du-Pape France
tél. : +33 (0)4 90 83 72 69 - fax : +33 (0)4 90 83 53 08
info@julietteavril.com - www.julietteavril.com