

CHÂTEAUNEUF-DU-PAPE



Edmée Le Roy
AOC CHÂTEAUNEUF-DU-PAPE
White 2020

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VITICULTURE
Sustainable

SOILS

Large rounded stones (80%) Sand / Marl (10%)
Red sandstone (10%)

GRAPE VARIETIES

Grenache blanc (10%) Roussanne (60%)
Clairette (30%)

WINEMAKING PROCESS

Stainless steel tank (100%)

Fermentation To C : 15°

AGEING

Stainless steel tank (100% - 6 month)

TASTING NOTES

Beautiful bright color, medium yellow with deep green reflections. Intense and complex nose, with dominant notes of mango and passion fruit and a mineral touch of wet shale. Tasty and full attack on the palate with a nice sweetness. Very ample and voluminous. The tense and mineral finish rebalances the fat for better drinkability. Persistent on exotic and mineral notes.



Syndicat des Vignerons de Châteauneuf-du-Pape
BP 12 - 25 avenue Général de Gaulle - 84231 Châteauneuf-du-Pape Cedex
www.chateauneuf.com - www.vinadea.com

19/09/2022

The alcohol abuse is dangerous for health, consume in moderation

