



AOP CHATEAUNEUF DU PAPE

LES CLEFS DU CALADAS White 2020

VINEYARD: GRENACHE BLANC 55 % ROUSSANNE 30%
CLAIRETTE B. 15%

The vineyard is located in the north of the area Chateauneuf du Pape. There is 1.4 hectares with vines aged 30 to 80 years. Soils : sandy, clayey, slimy from La Bertaude and Palestor terroirs

Traditional and biodynamic farming: ploughing and natural grass cover crop. Only very low dosage of copper and sulphur are used for the protection of the vineyard.

Organic and biodynamic farming since 2008



YIELD: 35 hl / ha

PRODUCTION: 6 000 bottles.

WINEMAKING METHOD:

Grenache were harvested on August 22th, Roussanne on 24th and Clairette on September 2nd.

Hand picking and manual sorting. Grapes arrive to the winery in small boxes (600 liters). Destemming and crushing, smooth pneumatic pressing, settling, fermentation to 18/20°C during 10 to 12 days in vat for 70% of the blend and vinifying and ageing in new barrels for Roussanne (30%) during 5 months with agitation of the lees. Racking, filtering and bottling in March 2021.

TASTING :

With a delicate straw robe, this blend of Grenache blanc, Roussanne, Clairette expresses with great elegance and nice intensity its floral aromas, white fruit and citrus zest. Linden, jasmine, fennel, pear, medlar, mirabelle plum, white peach, underlined by a subtle and fresh minerality and a note of white pepper and toasted almond. The attack on the palate, of great elegance, is round, fleshy, followed by a pleasant freshness for a full and persistent finish which underlines the floral and white fruit notes.

To drink with aperitif, and "Noix de St Jacques" with saffron, Bresse chicken with morels, cheese like creamy or dry Pélardon. Serve at 12/14°C,

Open between 2021 and 2027

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