



CHÂTEAU MAUCOIL



Grape varieties GUID Card:

Grenache blanc: originally from Spain, this grape variety's bunches are large and its grapes juicy. It produces charming, opulent wines.

Bourboulenc: this late-ripening white grape variety produces light wines with fine aromas of flowers and exotic fruit.

Clairette: This typical southern grape variety can be found in white or rosé wines. Its very juicy flesh results in fresh, powerful wines, with aromas of apples, lime tree, apricots and pears.

Roussanne: It reaches maturity in the course of September. It does well on soils that are warm, stony and well drained, on thin, arid hillside soils, and on stony soils consisting of alluvial deposits and limestone. It is a delicate and very stylish grape.

Châteauneuf du Pape Trésor des Papes



LOCATION: Château Maucoil's vineyards are located in the northwest of the Châteauneuf du Pape area, on the left bank of the River Rhône, and grown in the appellation's three soil types: pebbles, Urgonian and sand.



VINEYARDS & TERROIR: The vines for the white wine are planted in the Urgonian soil, limestone terrain suited to their production. The yield is around 25 hl/ha and harvesting is carried out by hand, with the grapes being sorted individually before vinification.



GRAPE VARIETIES: Grenache blanc, Bourboulenc, Clairette, Roussanne

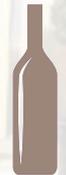


PRODUCTION:

After a 4 hour cold skin maceration and pressing, alcoholic fermentation is maintained at 18°C. Malolactic fermentation is prevented in order to preserve the wine's freshness and acidity. All of the wine goes into barrels, on its lees, for 6 months, with a regular stirring up of the lees.



TASTING NOTES: Lovely light gold hue with green tints. This wine is expressive with honeyed notes and aromas of yellow fruit and white flowers. On the palate the wine displays a fresh frame, an exceptional velvety texture and superb length with aromas of dried fruit and nuts.



SERVING & FOOD PAIRINGS: This wine pairs well with rich cuisine, shellfish or poultry in a sauce or a stew. When mature, it will make a fabulous match for strong cheeses.

Serve between 10 and 12°C



Find out more on our
website
www.maucoil.com

