



*Pierre Amadieu*

## CHÂTEAUNEUF-DU-PAPE

LA PAILLOUSSE



**TERROIR** This wine is produced from an exceptional terroir of sand and clay, covered with large flat pebbles, where the vines benefit at night from the heat that these have soaked up during the day.

**VINIFICATION** Grenache blanc, Roussanne, Bourboulenc and Clairette are hand picked when fully ripe, then directly destemmed and pressed. Traditional vinification and 6 months ageing happen in stainless steel tanks.

**TASTING NOTES** This round, yet fresh wine offers fragrant floral aromas and delicate fruit flavours of peach with a hint of vanilla.

Perfect with a "parillada" of grilled fish and lobster garnished with garlic and parsley.

### TECHNICAL NOTES

**Varieties** : 60% Grenache blanc, 20% Clairette, 10% Roussanne, 10% Bourboulenc.

**Production** : 2 400 bottles.

**Alcohol** : 14% vol.