



EVERY BOTTLE



TELLS A STORY

# DOMAINE BOIS DE BOURSAN CHÂTEAUNEUF DU PAPE BLANC

## TECHNICAL INFORMATION



<b>Country</b>	France
<b>Region</b>	Rhone
<b>Sub-Region</b>	Châteauneuf du Pape
<b>Producer</b>	Domaine Bois de Boursan
<b>Vintage</b>	2017
<b>Composition</b>	35% Clairette, 35% Grenache Blanc, 15% Roussanne, 15% Bourboulenc
<b>Certifications</b>	Certified Organic

### WINEMAKER NOTES

The white wine of the domaine represents about 5% of the total production annually. The fermentation occurs in enamel tanks and the elevage extends for six months only before bottling. The wine can be enjoyed young for its freshness but its mineral core reaches its ultimate expression several years later.

### TASTING NOTES

Perfumey and expressive white wine. This has a lightly smoky edge, with hints of macadamia nut and blanched almond around a core of white peach, star fruit and yellow apple flavors. Everlasting flavors of canned peaches, pineapple, melon, tulip, and sunflower. Energy ripples through the finish, with a lively quinine streak adding cut.

### VINEYARD

More than 25 different parcels over 18 hectares of vines in almost all sectors of the appellation and on different soils. The soil is sandy near Rayas, which gives finesse, and clay subsoils in La Crau and near Cabrieres, which give power, and stony gravels near la Gardine which give power and aroma. The vines are 45 to 100 years old. All grapes of the Appellation, though not listed are used mostly field blended. Grapes are hand harvested in mid-September. The domaine is worked organically without the use of chemical fertilizers or pesticides.

### VINIFICATION

Absolutely traditional and non-destemmed, which gives this wine its terrific texture and impact. The different varieties are



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co-fermented together according to the progress of the harvest in concrete tanks with temperatures rising to around thirty-three degrees Celsius. Minimal extraction by short daily pumping over a total twenty-five day cuvaision and pressed in an old basket press.

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