



DOMAINE DURIEU

## Châteauneuf-du-Pape Tradition **White**



### GRAPE VARIETIES

70% ROUSSANNE  
20% GRENACHE BLANC  
10% PICPOUL

### TECHNICAL DATA

- From the locality Les Anglaises, a sandy soil north of the appellation.
- Manual harvest.
- Aging in stainless steel vats for 8 months and fine filtration before bottling.

### TASTING NOTES

A pure dress with luminous color with gold tints leaf. On the nose, notes of white plum, white pear, white-fleshed apple, then subtle notes of Williams pear in brandy. In the mouth, a supple and silky attack, in the middle of the mouth, acidity and alcohol go hand in hand to marry in just marriage in a remarkable balance. We find white fruits, fresh almonds, delicate notes of quince. In the end, an exceptional aromatic persistence which invites this wine to be kept for certain if we appreciate its evolution towards more honeyed flavors and scents of beeswax. To drink in its youth or to keep between 5 and 10 years for more singular food and wine pairings.

### WINE & FOOD PAIRING

Codfish in escabeche, Saint-Pierre fillet in white butter, Thermidor lobster or even Thai food should be the dream companions of this wine where complexity and balance flourish together.