



DOMAINE DURIEU

## Châteauneuf du Pape Lucile Avril Blanc 2022



### *Technical data :*

*From the locality Les Anglaises,  
a sandy soil north of the appellation.*

*Manual harvest.*

### *Grape varieties :*

*50% Grenache Blanc*

*40% Roussane*

*10% Picpoul*

*Aging in stainless steel vats  
for 8 months and fine  
filtration before bottling.*

### *Tasting Notes :*

*A dress with vermeil and old gold flashing of luminous clarity. The first nose reveals an astonishing aromatic complexity with notes of vine peaches, white peaches, Mirabelle plum and Williams pear in brandy. Everything is coated with honey and saffron, which reveal a rather sunny vintage. Finally, subtle notes of verbena come to close the process and bring this touch of freshness necessary for a perfect balance. The attack is supple and silky, the mid-palate offers a touch of singular elegance underlined by a beautiful acidity and where we find notes of peaches, honey and saffron, accompanied by a subtle hint of white pepper on the finish.*

### *Wine & Food pairing :*

*Smoked trout or smoked salmon carpaccio, monkfish with saffron cream sauce, fillet of Saint-Pierre in white butter or even Thermidor lobster should be the perfect companions for this cuvée. But also, Asian cuisine (Thai in particular) and aged cheeses will be ideal companions.*