



# AOP CHATEAUNEUF-DU-PAPE CLASSIQUES



The Domaine de la Présidente has 20 hectares of Châteauneuf, including 3 hectares of white. We are lucky enough to have different plots of white grape varieties which allow us to produce this rich and complex wine.



45% Grenache, 25% Clairette, 20% Roussanne, 10% Bourboulenc.



Three hectares in the commune of Bédarrides. Plots of vines on large Rhodanian pebbles in red clay.



Manual sorting during the harvest. Long fermentation between 16 and 18°C. The grape varieties are vinified separately. Short maturation in new barrels.



Light yellow colour with bright green highlights. Floral nose of white flowers and white-fleshed fruit, evolving on notes of hazelnut and fresh wood notes. The mouth is frank with a beautiful structure. Floral and fruity flavours persist in length with a nice touch of acidity.



Sea urchin with coral sauce, red mullet fillets, mushroom pâté, grilled seabream.



Ageing potential: 3 to 5 years.



Serving temperature: 12°C / 54°F.



2022 vintage: Gold medal Concours de Paris 2023

2021 vintage: 92 points Jeb Dunnuck

2020 vintage: 90 points Jeb Dunnuck / 90 points Wine Enthusiast



*In 1701, Lucrèce, wife of Simon Alexandre, President of the Parliament of Provence, converted the lands of the Domaine de la Présidente into vineyards. Located in the heart of the Rhone Valley, in Sainte-Cécile-les-Vignes, it is today a family estate that covers 137 hectares and includes four appellations: Côtes du Rhône, Côtes du Rhône Villages, Cairanne and Châteauneuf du Pape.*

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