



Domaine BERTHET-RAYNE



CHATEAUNEUF-DU-PAPE BLANC 2018



Wine made with organic grapes certified organic by Ecocert France sas FR-BIO-01

Run by our family for four generations, the estate encompasses 25 hectares mainly in appellation Châteauneuf-du-Pape.



VARIETAL COMPOSITION

40 % Clairette, 40 % Bourboulenc, 10 % Grenache blanc, 10 % Roussanne.

TERROIR

The estate is situated on the diluvium alpine soil, more specifically on the left side of the Rhone between Orange and Avignon in the renowned “terroirs” of Coudoulet and Chapouin.

Domaine Berthet-Rayne wines draw their strength and richness from stone covered clayey-chalky soils.

VINIFICATION

The vinification process benefits from the use of a modern equipment : a light pressing and destalking for certain vintages ; with fermentation carried out at automatically regulated temperatures – all give our wines a more delicate and fruity flavour and allow them to age well.

TASTING NOTES

- ✓ **Appearance** : Pale yellow colour with golden reflections..
- ✓ **Nose** : Subtle and elegant with floral, herbaceous – dill – and fruity – citrus, apricot and green apple – aromas.
- ✓ **Palate** : Round and rich on the palate as a Châteauneuf white has to be but with a lot of freshness and elegance, and a persistent savoury finish.

SERVICE & CELLARING TIPS

- ✓ **Serve at** : 10°C/12°C.
- ✓ **Wine & Food** : To enjoy on its own as an « apéritif » and with fish and sea-food dishes as well as with creamy goat cheese, for instance.
- ✓ **Cellaring** : Drink preferably within 3 years of the harvest. If cellared longer time, the wine will develop very pleasant honey-like notes.

DOMAINE BERTHET-RAYNE

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