



## CHATEAUNEUF DU PAPE – MAISON BOUACHON

### « La Tiare du Pape » White 2005

In XIV<sup>th</sup> century when popes moved in Avignon, they were used to spend their summer time in Châteauneuf du Pape, this explains the village name overhang there is ruins of popes' castle. They promote (permit the development) of wine production and vineyards in the area, moreover under John XXII reign. Referring to this story this cuvee name is "La Tiare du Pape" meaning the crown's pope.

Châteauneuf du Pape is the jewel and the roots of Maison Bouachon, established more than a century ago in summer papal residence.

**Vineyard soil:** Several kilometers to the north of Avignon, on the rocky, sun-scorched hills and terraces swept by the Mistral, is the celebrated vineyard of Châteauneuf du Pape. Plots which are harvested for « La Tiare du Pape » are followed up all over the year by our technicians and oenologist, respecting special schedule of conditions. The soil is made with clay and limestone mixed cover up with quartz round stones. The Alpine diluvium (quartz stones) have a heat-regulating effect: they store up the heat of the day and return it during the night, creating a well-known furnace effect.

**Grape varieties:** With the varieties allowed « La Tiare du Pape » is mainly composed of: Grenache blanc (60 %) Roussanne (20 %) Bourboulenc (15 %) and Clairette (5 %).

**Wine making:** The processing consists in selection of parcels: old vines 30-40 years old, best exposures, low yields. Our technicians like to select plots where vines can support when dry weather. Grapes are harvested by hands and rigorously sorted out. Each grape variety is vinified separately after total de-stemming. A slow cold fermentation (nearly 20 degrees) in order to extract all the primary fruit flavour.

**Maturing:** It is done on the lees with regular stirring to extract maximum of fruit aromas before blending.

**Vintage:** 2005 was a good year for growth with a warm pleasant spring and not too dry when the grapes were ripening. The difference in temperature between day and night (especially in the second fortnight of august) helped to make wines with stable colours and expressive aromas of fresh fruit. A wonderful vintage.

#### **Description:**

**Colour:** Crystalline yellow robe with green tints.

**Smell:** Delicate and complex with prime flavours on fresh summer fruits (peach, william pear) then on exotic fruit (pineapple, mangoes).

**Mouth:** Elegant attack. It gives a feeling of mellow, with candied fruits mingle with floral flavour.

**Ageing:** It can be drunk but also kept 1 or 2 years.

**Recommended drinking temperature:** 11 to 12 degrees.

**Medal :** 2<sup>nd</sup> price at the St Marc Fest at Châteauneuf du Pape – April 2006

