



# Château des Fines Roches



## White

### APPELLATION

Châteauneuf-du-Pape

### SURFACE

5 ha (12 acres)

### ASPECT

South-East

### AVERAGE AGE OF VINEYARD

30 years old

### PRODUCTION

Around 20.000 bottles (1.700 cases)

### SOIL

Pebbles on the surface, storing up the heat in the daytime and restoring it to the vinestocks in the night-time, thus enabling the grapes to attain a high degree of maturity. Red-clay subsoil.

### GRAPE VARIETIES

- 50 % Grenache Blanc • 20 % Bourboulenc
- 20 % Clairette • 10 % Roussanne

### VINIFICATION/AGING

- Cold vinification, 16°-18°C. in concrete tanks
- No oak maturing
- Aging of 8 months in concrete tanks

### CHARACTER

Floral aromas develop in the first two years of aging. Afterwards, they evolve towards fruit aromas like apricot with a touch of honey.

### ACCOMPANIMENT

Delicious with grilled fish or fish cooked in a white wine sauce. Also excellent with white meat such as veal. The gourmet diner will certainly appreciate tasting this wine with young goat cheese.

## Contact Bureau

Vignobles **Moussët-Barrot**  
Propriétaires & Récoltants

1 avenue du Baron Leroy  
84230 Châteauneuf-du-Pape (France)  
Tél. 33 (0) 490 83 51 73  
chateaux@vmb.fr | www.vmb.fr