



# Château Jas de Bressy

## White

### APPELLATION

Châteauneuf-du-Pape

### SURFACE

1 ha (2.50 acres)

### ASPECT

Situated on the last terrace at the Southern part of the appellation, sheltered from the Mistral. The grapes matured very early.

### AVERAGE AGE OF VINEYARD

80 years old

### PRODUCTION

Around 1.600 bottles (135 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 • 50 % Roussanne

### VINIFICATION/AGING

- Pressing directly done after the harvest
- Vinification into barrels and small concrete tanks
- Aging on lees with stinging
- 9 month-maturing in barrels of 2 and 3 years old

### CHARACTER

Rich and rounded, this wine has damp woodland notes and fruits flavours. It is very well balanced and present an impressive length.

### ACCOMPANIMENT

Round and complexe, this wine can be enjoyed on a fish dish with white sauce or creamy white meat. It can be drunk also on matured cheeses.



## Contact Bureau

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