

Château de Vaudieu,  
`Les Vieilles Roussanne` Châteauneuf-du-Pape Blanc 2021  
Châteauneuf-du-Pape, Southern Rhône, France



Grape Varieties	<b>100% Roussanne</b>
Winemaker	<b>Christophe Schurdevin</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>0.4g/L</b>
Wine pH	<b>3.93</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## PRODUCER

The 18th century Château de Vaudieu has been in the Bréchet family for over 50 years. Today it is run by Laurent Bréchet, the grandson of the original owner, alongside his daughter Elise. The name 'Vaudieu' originates from 'Vallée de Dieu', or 'Valley of God', a reference to the beauty of the area around Châteauneuf-du-Pape. Vaudieu has 70 hectares of vineyards in total, of which 60 hectares are planted with red varieties on prized sites that are located just east of Châteauneuf-du-Pape, neighbouring the vineyards of the famed Château Rayas.

## VINEYARDS

The fruit for this wine is sourced from the estate's best parcel of Roussanne planted in 1986, which is prized for its grey flint limestone soils. The vines age, combined with these unique soils, results in a concentrated and intense, yet elegant expression of Roussanne.

## VINTAGE

After a particularly mild winter (+2.5°C above average in February) and a very cool spring, came a summer marked with several very hot (albeit short) episodes (mid-June, end of July and mid-August). Summer rainfall was reported between 55 and 77 mm. However thanks to rain in early August, the vines did not suffer from major water stress. The grapes were harvested at optimum ripeness on 21st September. The resulting wines have excellent acidity, promising good ageing potential.

## VINIFICATION

The grapes were harvested and sorted by hand and packed into small crates in the cool early morning to retain optimum quality and freshness. The bunches were gently pressed in a pneumatic press and the must was left to cold settle in stainless steel tanks. Fermentation took place in used French oak, resulting in additional aromatic and textural complexity. Malolactic fermentation was not carried out, to retain the wine's naturally crisp acidity.

## TASTING NOTES

Lifted aromas of ripe pear, white peach, toasted spices and orange blossom on the nose. The palate is focused and complex with rich mouthfeel, bright acidity and a chalky minerality. This is a very special wine with potential to age over the next 20 years and beyond.