



## 2017 DOMAINE GRAND VENEUR Châteauneuf-du-Pape Blanc Le Miocene France – Rhône Valley - Châteauneuf-du-Pape AOC

### ABOUT DOMAINE GRAND VENEUR / VIGNOBLES ALAIN JAUME

Located in the Orange commune of Châteauneuf-du-Pape, the Jaume family has been dedicated to the art of wine growing since 1826. Since 1979, the domaine has been run by 5<sup>th</sup> generation Alain Jaume, who is now helped by his children Christophe, Sébastien, and Hélène. The 225-acre estate covers several AOCs and 13 grape types. The Grand Veneur and Clos de Sixte vineyards are certified organic.

### ABOUT THE WINE

Soils are made of clay-sand and limestone. Thanks to the northern orientation, the soil stays well aerated, allowing Roussanne and Clairette to mature in great conditions without losing freshness.

*"Pale brilliant straw. High-pitched aromas of lemon zest, Anjou pear, anise and white flowers, backed by a hint of smoky minerality. Densely packed but lithe in character, displaying very good clarity to the mineral-drenched orchard fruit, citrus zest and honeysuckle flavors. The floral note carries emphatically through the finish, which lingers with impressive, mineral-driven persistence."* - Josh Reynolds, Vinous

### RATINGS

93 Vinous

92 Wine Advocate

91 Jeb Dunnuck



Vintage	2017
Appellation	Châteauneuf-du-Pape AOC
Varietal(s)	60% Clairette, 40% Roussanne
Vinification	Whole-bunch pressing. Vinification in stainless-steel tanks. Fermentation temperature controlled at 15°C.
Farming	Organic
ABV	14%
Size	12/750ml
UPC	7 84585 00044 9