

Chateau Cabrieres Chateauneuf du Pape Blanc Confidentiel

Chateau Cabrieres

France - Rhone Valley - Chateauneuf du Pape AOC

Beautiful pale gold color with green reflections. The wine is clear and bright. A nose of great finesse and richness, with hints of pear and citrus fruit. Racy and dense, with good persistence, this wine will develop nicely on the mineral side.

Specifications	
Appellation	Chateauneuf du Pape AOC
Wine Type	White
Varietals	50% Clairette and 50% Grenache Blanc (2023) ; 40% Clairette, 40% Grenache Blanc, 10% Bourboulenc and 10% Roussanne (2025)
Age of Vines	Average 50 years
Soil type	Clay & Limestone with large pebble stones
Vinification	No irrigation. The grapes, harvested by hand at full ripeness with 2 selective sortings and partial destemming, undergo a short skin maceration. Alcoholic fermentation takes place at 15°C in concrete vats for 3 weeks. No malolactic fermentation. Aged in Oak barrels for 6 months. RS: 0,7g/L. TA: 69,2 meq/L.
Production	160 (9-liter cases)
Pairings	Grilled salmon, Seafood, Veal chops.



Codes, Weights and Measures	
UPC	7 84585 03357 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03357 4
Case Weight	38
Cases/Pallet	50
Layers/Pallet	10
ABV	12.50%

SRP	\$ 78.50 USD 750mL Bottle
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