DOMAINE DE LA CHARBONNIERE

DOMAINE DE LA CHARBONNIERE CHATEAUNEUF DU PAPE BLANC

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This Wine

TECHNICAL DETAILS

The Estate
Domaine de la Charbonniere has always been deeply familial, with the fourth generation of the Maret family now in charge; the eldest daughter, Veronique Maret, took over winemaking responsibilities in 2007 and she and her sister Caroline have run operations since 2014 (though the entire family, including their mother, Mireille, and father, Michel, can still be found working hard in every aspect of the winemaking process).

Wine Making
Veronique's most notable influences at Domaine de la Charbonniere have been to update and modernize the winery itself while also more adamantly employing organic winemaking practices. She brings new perspective and energy to a traditional estate that will surely find itself in the spotlight in vintages to come.

Food Suggestions
Pairs well with pork, rich fish such as salmon and tuna, mature and hard cheese, poultry dishes, and cured meat.

TASTING NOTES

Sumptuous bouquet of white flowers, citruses, lavender, and honey, as well as, flint stone. The mouth is round and creamy yet with a nice tension and a long finish.

40% Roussanne, 40% Grenache Blanc, & 20% Clairette grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- Organic Practices
- ABV%: 14
- Class: White

REVIEWS

Jeb Dunnuck | 94

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