

Réserve Saint Dominique



CHATEAUNEUF DU PAPE

White

from organically grown grapes

TERROIR

Sand and clay with some pebbles in Pignan, St Georges, Valori
Age of vines: between 25 and 50 years old

GRAPE VARIETIES

33 % Grenache
33 % Clairette
33 % Roussanne

TASTING

Lovely pale gold colored wine with silver hues, shiny and cristallin. Elegant nose of Williams pear, apricot and hawthorn followed by hints of anis seed. A beautiful aromatic expression, intense minerality and subtle roundness... all in one flesh, harmony and a beautiful long finale.

SERVICE

Serve at 13°C-14°C, drink between 1 to 3 years, or after 10 years on aging aromas.

PAIRING

Sumac, chilli and lemon-spiced monkfish skewers
Creamy scallop risotto
Brillat Savarin with Truffles

