



CHÂTEAUNEUF-DU-PAPE BLANC

Réserve Font-Jillarde



In 1920, Paul created the Lou Gaëlou estate at the foot of the St Geniès mountain, not far from Avignon. He meets Prospère, the first winemaker in the MOURIER family. This will be the beginning of a long and beautiful collaboration between Domaine Lou Gaëlou and Domaines Mourier.



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- **GRAPE VARIETIES**
- White Grenache, White Clairette, Bourboulenc, Roussanne..
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- **TERROIR AND VINES**
- Soils of red clay with rolled pebbles, on terraces at 4 levels: 20, 30, 60 and 80 meters above the Rhône. The 30 to 50-year-old vines are cultivated with the greatest respect for the environment in a Mediterranean climate.
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- **VINIFICATION AND AGEING**
- Vinification for 15 days at low temperature. Then aging on lees for 6 to 8 months.
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- **TASTING COMMENTS**
- Fine bouquet with floral nuances, a sensation of balance and aromatic freshness.
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- **FOOD/WINE PAIRING**
- Golden squash and scallops, pollack bourride.
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- **CELLARING POTENTIAL**
- Up to 5 years.



DOMAINES XAVIER MOURIER

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