



## Renaissance

**Typical characteristics :** the remarkable features of this white wine are its elegance and complex aromas. It presents an agreeable fragrance of white flowers with a delicately wooded finish. It is a wine that can be enjoyed young. It can also be drunk after several years aging in bottle, when it will offer a bouquet of honey-like aromas, with suggestions of incense and beeswax-polished wood. It almost makes one want to say – tongue in cheek – that it takes on the fragrance of the sacristy -- the least one can say of such a heavenly wine.

**Serving the wine :** “Renaissance” should be served at about 10°C. It can be savoured as an aperitif. It also goes well with cream of asparagus soup, with veal or chanterelles, or with piquant cheese, as well as with lobster, shellfish and fish. Several years in the cellar also permit the wine to reveal all the delicacy of that king of mushrooms: the truffle. One might try a 7 or 8 year old “Renaissance” with foie gras: this will make a nice change from the rather stereotyped sweet wine that is often served with this superb dish.

**Grape varieties :** Roussane is predominant, it is accompanied by Clairette, Bourboulenc and white Grenache.

**Vinification and maturation:** the grapes are gathered with great care and taken to the winepress in crates. Fermentation is carried out at low temperatures (16-18°C) in demi-muids (barrels of 600 litres). The wine is matured for six months with weekly batonnage of the lees.

**What can be said about this wine? :** perhaps we have here the wine that was drunk by the Popes in the Middle Ages. It seems indeed that the first wines of Châteauneuf-du-Pape were white, faithful to the colour of the Communion wine.