

Château Unang

Adeline 2019

CÉPAGES

ROUSSANNE,
GRENACHE BLANC,
CLAIRETTE.

RENDEMENTS DE 15-30
HL/HECTARE.

VENDANGES À LA
MAIN.



Tasting: adorned with its subtle golden color, Adeline smells of pear jam and ginger. It draws its richness from its white lime flower notes. This complexity gives it volume in the mouth and a richness but with a mineral, almost saline finish it remains refreshing.

Terroir: Unang white grape vines are located in the valley, near the Nesque, 220m above sea level. The clay-limestone soils, with pebbles underneath are in the shadow of the Monts du Vaucluse, protecting the plots from the sun. This exposition makes it a cool place, struck (sometimes too hard) by the cold - contributing to the energy of this wine.

Vinification: the juice remained in contact with the skin of the grapes before being pressed. The wines begin their fermentation at low temperatures (15-18 ° C) in fibreglass tanks. The wine was bottled in April 2020.

Notes: serve chilled, above all it's a wine for food, and suits many dishes, from lobster to Thai green curry. It can work as a generous aperitif, but could equally accompany foie gras. To drink now, it can be enjoyed over the next 5 years or more.