

Château Unang

Blanc 2017

GRAPES

CLAIRETTE, GRENACHE
BLANC, ROUSSANNE.

YIELDS OF 15-25
HL/HECTARE.

HAND-HARVESTED.

CHÂTEAU UNANG



2017

— VENTOUX —
Rhône Valley Vineyard

Tasting: straw-coloured with green reflections, our White displays notes of lime, fresh pineapple, box in bloom. It is only afterwards the exotic fruits join the party producing a very dynamic mouth. Finally, our trademark freshness with a twist of lemon zest.

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 2018.

Notes: serve chilled, this wine could be your aperitif or will accompany shellfish. Drink now or keep 2-3 years although it can evolve over a longer period.