

Châteauneuf du Pape Blanc 2019

Domaine de l'or de Line was created in 2007 by Gerard and Paule Jacumin. Before creating their own domain, they both worked in a previous estate in Chateauneuf du Pape for 10 years. The estate represents 9 Hectares and is quite fragmented, because it is the reunion of plots coming half from the de Gérard family and the other half from Paule. Both come from old families of winegrowers from Châteauneuf du Pape. This, in addition to their own experience, allows them to benefit from the experience of their ancestors. Paule, Gerard and their daughter Laureline eat organic food, live organic and have a particular sensitivity to the protection of the environment. This is why it made sense for them to work in an organic viticulture.

White Chateauneuf du Pape only represent 5% of the total production, it is indeed very rare. Mr Jacumin decided to produce his own with all the grapes allowed by the appellation to reflect the entire majesty of his terroir.



Grapes : 35% Grenache Blanc & 20% Roussane to bring power; 25% Picpoul & 5% Clairette for the grapefruits and white flowers aromas; 10% Picardan & 5% Bourboulenc for the balance.

Surface: 2 Hectares

Soils Type: 3 Different Types of soils; Clay & Limestone covered with silica cobbles for Grenache Blanc and Picpoul. Sandy soils for Clairette, Picardan and Roussane. Clay soils for the Bourboulenc.

Yield: Maximum 35HI/hectare

Farming: Following the organic recommendations. No chemicals used in the Vines and low interventions. Natural fertilizers and traditional plowing. Respect of the soils and the Vines.

Winemaking: Manual Harvest with sorting in the Vines. Once the grapes arrive at the cellar, they are directly pressed and divided in 3 different vats. (Grenache/Roussane for the power; Picpoul/Clairette for the freshness; Picardan/Bourboulenc for the balance). The Alcoholic fermentation is done in stainless steel vats at low temperature for 25 to 30 days and then ageing in the tanks before bottling.

Food Pairing: Excellent with Salmon and seafood in general. It would also pair very well with goat cheese and young cheddar. When it gets a bit older it pairs well with "Foie Gras" or a white meat in Sauce

To be served at 50°F to 54°F