

DOMAINE L'OR DE LINE

RARE AND ELEGANT AOP WINE
OF CHATEAUNEUF-DU-PAPE



ORGANIC
WINE

HISTORY

The estate l'Or de Line, since numerous generations in the family Jacumin, is now run by Gérard Jacumin. Since 2009, this domain is organically grown and Gerard Jacumin works with the National Institute of Agronomic Research to improve permanently the quality.

TERROIR

3 types of terroirs: a clay-limestone soil covered with large silica pebbles for the grenaches and picpouls, in order to give power and freshness to the wines, a sandy soil for the clairettes, picardans and roussannes in order to develop their aromas and their finesse and, finally, clay soils for the bourboulencs in order to bring acidity and balance to the blends

SURFACE

4 ac of the prestigious appellation Chateauneuf-du-Pape. The white varietals are only 7 % of the appellation. White Châteauneuf-du-Pape are quite rare wines

VARIETALS

The 2020 vintage is a blend of 50 % of white Grenache and 50 % of the 5 other varietals allowed by the appellation: white Clairette, white Picpoul, Roussanne, Bourboulenc et Picardan.

TECHNIQUE

Manual harvesting with a sorting of the grapes in the vineyards. Very limited yield of 35 hl/ha (one of the lowest in France) to increase the concentration. Direct pressing of the grapes when arriving to the cellar with protection of carbon dioxide. Long vinification (25 - 30 days) at low temperature. Blending in tank. Bottling in the estate. **3 different tanks are vinified: one "powerful" including white grenache and roussane, one "aromas" with white and clear picpoul and, finally, a "fresh" with bourboulenc and picardan. In December, tasting of the three tanks and blending to make a powerful, elegant and fresh wine.**

SERVICE

Temperature of service 10 ° à 12 °

MATCHING

Perfect as an aperitif, with smoked salmon, lobsters, fishes, fish soups, shellfish in sauce or goat or ewe cheese,

DESCRIPTION AND AGING

Elegant pale gold robe with green hint, rich and deep nose, open on white peach, bergamot and accacia. Elegant, smooth and velvety on the palate with rosehip aromas. The wine is pure, clean, fluid and the finish fresh and long.

