Domaine du Vieux Lazaret

Châteauneuf-du-Pape Rouge

Cuvée Exceptionnelle

Châteauneuf-du-Pape Blanc

Ventoux

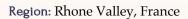
DOMAINE DU VIEUX LAZARET



Châteauneuf-du-Pape Blanc

@ 2021 **%**

For 13 generations, the Quiot family has been growing vines in Châteauneuf-du-Pape. The estate is family-owned and operated with the brother-sister team, Jean-Baptiste and Florence Quiot, at the helm. The vineyards of Domaine du Vieux Lazaret span over 200 acres, with just over 24 acres planted to white grape varieties. Quality is of utmost importance and fuels strict limits on vineyard yields, prioritizes hand harvesting and only allows for the selection of the best grapes to build this family-owned, estate-grown classic Chateauneuf-du-Pape Blanc. Incredibly food-friendly and versatile, this is a portfolio darling, opulent and rare - a Milligan crown jewel.



Appellation: Châteauneuf-du-Pape

Vine Age: 40 Years

Varietals: Grenache Blanc, Clairette, Bourboulenc, Roussanne

Soil Type: Clay, sand and limestone

Alcohol: 14%

Closure: Natural Cork

UPC: #652534000577 Size: 750 mL, 375 mL Vinification: Pneumatic pressing, static cold settling, matured on the lees for 4 months. No Malolactic fermentation.

Tasting Notes: Opulent and juicy, suncharged fruit with full ripe peach and apple fruit character richly complemented by toasty notes. The palate reveals fleshy yellow fruit, spice and herbal highlights and a bright spine of acidity.

Food Pairing: Easily the best wine for pairing with lobster, puff-pastries, halibut and cod, or garlic and chive goat cheese.

"Depth & Concentration, Green Melon, White Peach, Key Lime" - 91 Points, Wine Spectator

91-plus points for the last 7 vintages!

