



Châteauneuf-du-Pape

Domaine Tour Saint Michel

White 2025

<u>Soil :</u>	<i>Galets roulés</i> (rounded pebbles).
<u>Places :</u>	Camsaud
<u>Grape varieties :</u>	50% Roussanne, 50% Grenache blanc
<u>Winemaking :</u>	Hand-picking, double selection, in the vineyards and in the cellar. Totally destemmed. Cold settling of juice. Made in inox tanks Vinified in stainless steel vats at low temperature. No oak ageing. 14,5°.
<u>Tasting notes :</u>	Clear golden colour. Floral nose. Mouth full of mineral freshness.
<u>Food pairing :</u>	In apéritif, with white fish or seashells.
<u>Service temp. :</u>	12°
<u>Drink window :</u>	From now until 2030.

