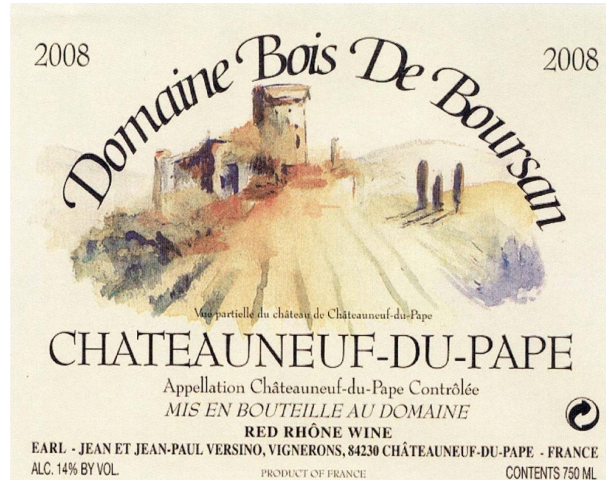


# Domaine du Bois de Boursan



## Châteauneuf du Pape Blanc



### At a Glance:

- **Appellation:** AOC Châteauneuf du Pape
- **Encépagement:** Clairette (35%), Grenache Blanc (35%), Bouboulanc (15%), Roussanne (15%)
- **Average Annual Production:** 3,500 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Bois de Boursan, Barbe d'Asan, and La Nerthe parcels in Châteauneuf du Pape
- **Soil Types and Compositions:** Limestone clay (50%) and sand (50%)
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 3,500 vines/ha, vines average 50 years old.
- **Average Yields:** 40-45 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cassettes, usually in mid-September

### In The Cellar:

- **Fermentation:** Spontaneous, in enamel tanks
- **Pressing:** Whole-cluster direct pressing in a vertical basket press
- **Time on Lees:** Wine is racked off its lees following fermentation
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 12 months in enamel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with bentonite, unfiltered
- **Sulfur:** Applied after fermentation and at bottling, with c. 20 mg/l free sulfur

### In The Glass:

The wine can be enjoyed young for its freshness but its mineral core reaches its ultimate expression several years later.