

# DOMAINE BENEDETTI

## CHÂTEAUNEUF-DU-PAPE

Domaine Benedetti was established in 1930 by Nicolas Benedetti moving from Italy to France and directly to Châteauneuf du Pape. After his death, Nicolas' three children took over the domaine. Noël Benedetti, grand father of the actual owner, inherited 1,4 ha of Châteauneuf and 1ha of Cote du Rhône. Until 1997 and the arrival of his son Christian he used to bring the grapes to the coop. After 1997, Christian decided to start making his own wine and created Domaine Benedetti. Between 1998 and 2001, Christian got the opportunity to grow the Estate with 4 ha of Cote du Rhône and 2,2 ha of Châteauneuf. As a natural extension, Christian moved to organic agriculture in 2000. In 2004, Nicolas Benedetti joined the adventure after studying oenology and winemaking.



40% Grenache  
30% Roussanne  
30% Bourboulenc



50-54°F  
10-12°C



2-7 years



35 years old



Organic



35 hl/ha



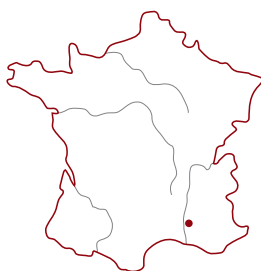
### TERROIR

**VINEYARD :** 0,25 hectares

**LOCATION :** The plots of White Châteauneuf du Pape are located in La Crau, probably one of the best terroirs of Châteauneuf

**SOIL :** Soil made of the famous roundstone on top of 7 to 8 meters of blue clay (keeping the freshness of the soil during the warm summer days)

**EXPOSURE :** Multiple exposure as located on top of the plateau



### WINEMAKING

**HARVEST :** Hand harvested a few days before the reds to pick them at their peak of ripeness.

**VINIFICATION :** Roussanne and bourboulenc are vinified together in oak and grenache on its own in stainless steel tank. Indigenous yeast. AOC controlled vinification to keep the fresh and floral aromas.

**FERMENTATION :** The grapes are then blended together and kept in stainless steel tank for 5 months on fine lees. Light filtration before the bottling.

### TASTING NOTES



Yellow gold with some green hints



Nose of accacia flowers and grilled peanuts



Palate citrus fruits and white flowers for a long lasting finish

### FOOD PAIRING

Truffle scrambled eggs

Salmon chowder

Camembert cheese