

Domaine des Pères de l'Église

Cuvée 'L'Esprit' | Vin de France | Blanc (White)

'Fresh and fruity, the wine of friends, to drink anywhere, any time...'



Grape varieties: Grenache White 70%, Clairette 20%, Ugni Blanc 10%.

Terroir: Saint Laurent des Arbres terroir, sandy soils.

Vinification method: 80% fermentation in stainless steel tanks, 20% fermentation in 500l oak barrel.

Tasting notes: Silver colour with subtle golden reflections, a first nose of yellow fruits, peach and pineapple, followed by notes of honey and roasted fruits. The palate is fresh and balanced, the finish on apricot. An accessible wine that can be enjoyed immediately.

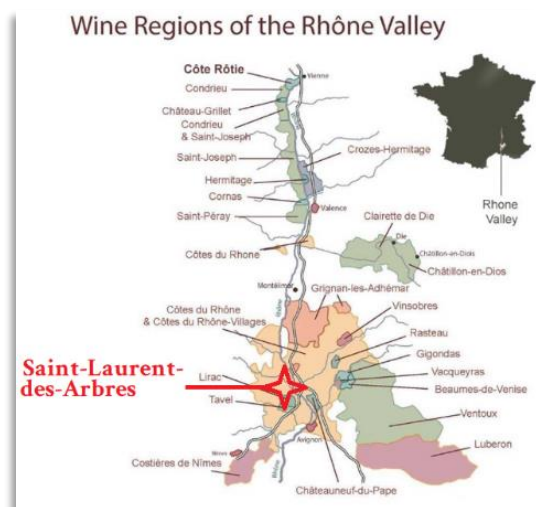
Food pairing: apéritif, barbecues, salades or chargrilled fish.

The Grower

A family Domaine for six generations in Châteauneuf du Pape. Today, Laetitia runs the domaine together with her uncle, Serge. The Domaine was founded in 1805, by Benoit Jouffron, an ancestor of Laetitia's grandmother, Paulette Gradassi. At the time, the Domaine was called "Les Terres Saintes". The Jouffron family is an old Chateauneuf du Pape family and, like many wine Domaines at the time, sold their harvest to a local merchant. Serge's grandfather, Jean Jouffron was born in 1900, and was an important figure in the appellation and the village. In 1992, the Domaine changed its name to "Domaine des Pères de l'Église" who were ecclesiastical authors, bishops. In 2017, Laetitia and Serge bought a plot of land in the commune of Saint Laurent des Arbres in order to diversify the range. Since 2020, the vineyard has been certified HVE and is gradually moving towards organic farming. Now, the 7th generation is on the way...

The Terroir

Saint Laurent des Arbres terroir is located around 20 km west from Châteauneuf-du-Pape where the soil is mainly sandy. The climate is typically Mediterranean, with reduced rainfall and average sunshine of 2700 hours per year, wind dominating is the 'Mistral'.



Domaine des Pères de l'Église wines are sourced, imported & distributed by **Propellis**:

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