

2023

## DOMAINE DU PÈRE CABOCHÉ

*Jean Pierre Boisson*



### AOP CHÂTEAUNEUF-DU-PAPE WHITE

#### Grape varieties:

40% Clairette  
30% Bourboulenc  
15% Grenache Blanc  
15% Roussanne



#### Terroir:

Pebbles from la Crau and les Serres.

#### Wine-making:

After picking and sorted by hand, the harvest is pressed immediately, in order to free the juice contained in the berry.

Then the fermentation starts in stainless steel vat at low temperature (between 16°C and 18°C). Wines are aged on fine lees with regular stirring to get a richer, fuller body and more depth of flavors. No wood ageing.

#### Tasting:

The color is a shining gold yellow with green highlights.

The nose is intense with fruity notes such as lychee, mango, pear and a hint of citrus fragrances (pomelo), ending on subtle aromas of sweet almond and elder flower.

The mouth is full with a great minerality, on fruity flavors again with more citrus, dried apricot and hawthorn notes. Long lasting finish.

This is an elegant and full-flavoured wine.

Operating temperature: 10 - 12° C

Domaine du Père Caboché  
5 impasse Martial Imbart  
F-84230 Châteauneuf du Pape  
Tél. : +33 (0)4 90 83 71 44  
[www.jpboisson.com](http://www.jpboisson.com)