VIGNOBLE
SIMIAN

Châteauneuf-du-Pape

Traversier 2025

White



VINEYARD

Sandy, clayey ,slimy soils from La Bertaude and Palestor terroirs.

VINIFICATION

Handpickingand manual sorting. Destemming and crushing, smooth pneumatic pressing, and débourbage. Adding of a starter with natural yeasts for fermentation at 18/20°C during 10 to 12 days in vat for 70% of the blend and vinifying and ageing in barrels for Roussanne. Soutirage, then aging in the same containers for 6 months. Filtering and bottling in June 2026.

CÉPAGES	SURFACE	AVERAGE AGE OF VINES
Grenache 40 % Roussanne 20 % Clairette 20% Bourboulenc 20%	1,4 ha PRODUCTION 35 hl/ha 5 000 bottles	40 years

TASTING

With a delicate straw robe, this blend expresses with great elegance and nice intensity its floral aromas, white fruit and citrus zest. Linden, jasmine, fennel, pear, medlar, mirabelle plum, white peach, underlined by a subtle and fresh minerality and a note of white pepper and toasted almond. The attack on the palate, of great elegance, is round, fleshy, followed by a pleasant freshness for a full and persistent finish which underlines the floral and white fruit notes.

ADVICES

To drink with aperitif with cheese like creamy or dry Pelardon or during the meal with «Noix de St Jacques» with saffron, Bresse chicken with morels, lentil soup with celery and lemon.

Open between 2026 and 2033 ; to serve at 11/13°C.

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