

PIERRE TROUPEL WHITE

AOC CHÂTEAUNEUF-DU-PAPE



ABOUT THIS WINE

Chez Mimi's 'Homage to Pierre Troupel' is a fresh and mineral Châteauneuf-du-Pape white wine grown on sandy-limestone terroir. This cuvée pays tribute to the owner's grandfather, an affineur of Bleu d'Auvergne cheese. The wine offers a floral nose, white peach aromas, and a lively palate, perfect for aperitifs and seafood pairings.

TASTING NOTES

Uninhibited, fresh, and crisp with floral and peach notes. Lively and mineral-driven, ideal for shellfish and sushi.

VINIFICATION

Hand-harvested grapes vinified in vats, barrels, and demi-muids at 15°C, aged on fine lees for 3 to 4 months.

AWARDS

1st prize at the Saint-Marc Competition in Châteauneuf-du-Pape

PRODUCER

Clef de St Thomas

COUNTRY

France

REGION

Châteauneuf-du-Pape

CLASSIFICATION

AOC

AGING

3 to 4 months on fine lees

SOIL TYPE

Sandy-limestone

ALCOHOL CONTENT

12.5%

VINTAGE

2022

GRAPES

33% Grenache, 33% Clairette, 34% Bourboulenc

COLOR

White

STYLE

Dry

CERTIFICATIONS

Sustainable Winery

AROMAS

Fresh and floral, White peaches

PAIRINGS

Shellfish, Sushi, Poultry, Grilled fish, Vegetarian dishes, Pressed cooked cheeses

SERVING TEMPERATURE (°C)

10 - 12

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6 CASE TYPE Cardboard