Technical Sheet

DOMAINE LA BARROCHE PURE BLANC 2024

Collection wines – Châteauneuf du Pape

"Imagine a unique plot of sandy clay soil named "Les Pialons".
This 100% Clairette is a shining example of one of the oldest grape varieties in Provence, first planted in the 14th century."

Julien et Laetitia Barrot, frère et sœur vignerons



Our terroir

Unique plot from les "Piedlong" area, on the **North of the appellation**.

Consisting of very fine sand of marine origin, the iron-rich terroir that produces Pure Blanc has an outstanding subsoil supplying the vines with water and nutrients. The vineyard's unique geology is conducive to a range of **extremely refined aromas** in the wine, as well as an **elegant, silky mouth feel accompanied by a great freshness**.

Our choices of winegrowing and winemaking

Manual winegrowing that respects the environment and strict bud thinning.
Manual harvesting with "high-end" uncompromising sorting.

100% Clairette blanche

Slow and gentle fermentation and ageing for 20 months on fine lees in demi-muid barrels.

This unique cuvee is produced in very limited quantities.
2024 Vintage: 1475 bottles.

Our environmental commitments

High-precision viticulture that respects biodiversity. Bio Certipaq FRBio 09 certification.

Each action is designed to enhance all living things.

The style of our cuvée

Pure Blanc is extremely elegant and delicate.
This cuvée has fresh, floral, and spicy overtones as well as subtle nuances of fennel and star anise. It features a pure, mineral favour with excellent crispness and a great energy.
Round, but not rich, this graceful wine reveals all its fullness and personality if decanted beforehand.

Our serving tips

We recommend decanting the wine at least 30 minutes before serving it at 12° C – 54°F.

Red and White: a highly symbolic label

Devoid of artifice, and as symbolic as it is flamboyant, Pure Blanc's blood-red label is intentionally very different from Pure Rouge's immaculate white label.

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