



## THE WINE SOURCE INC.

14415 SOUTH MAIN ST. GARDENA, CA 90248

T(310) 516 6799 F(310) 516 6770

# DOM. PERE CABOCHÉ (WHITE)

### Item No

08265

### Appellation

CHATEAUNEUF DU PAPE

### Grape Varietal(s)

40% Bourboulenc, 25% Clairette,  
25% white Grenache, 10% Rousanne  
and Picpoul

### Soil

The vineyard is covered in large smooth stones which store the heat of the sun during the day and release it at night, thus enabling the grapes to attain a very high degree of maturity.

### Vinification

After picking, the harvest is pressed immediately, in order to free the juice contained in the berry. Therefore, there is no exchange between the solids and the free juice itself during the fermentation, which starts after the pressing at low temperatures (between 16 °C and 18 °C). The wine produced will be bottled early in order to retain all its freshness and aromas.

### History of Estate(s)

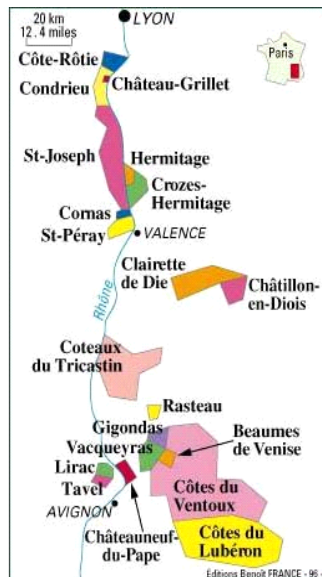
For generations the Boisson family has been both wine growers and blacksmiths. The owner's father, Théophile Boisson, was orphaned when he was only three years old, hence he was unable to train to as a blacksmith. Fortunately his mother helped foster a keen interest in grapes and wine, that led to him becoming a wine maker. The family nickname of "Caboche" derives from the old Provencal word for horseshoe nails, by which our estate is still known.

### Description/Tasting Notes

Elegant and fruity wine, delicate aromas of pears and white peaches.

### Food and Wine Paring

When young, good wine for aperitif. When older, good with foie gras, fish in sauce, white meat.



### Surface

70 Hectares total of the Domaine, including 23 Hectares of Chateauneuf-du-Pape

### Wine Making

Grapes are pressed immediately after harvest. Fermentation at low temperatures (between 16 °C and 18 °C). The wine produced will be bottled early.

### Aging

### Annual Production

10,000 Bottles

