

2024 Cuvée Amandine

Domaine de Châteaumar | Rhone valley

Cuvée Amandine is the Souret family's radiant white from a parcel in the town of Orange, not too far from Chateauneuf du Pape. It is elegant, sunlit, and full of life. A blend of Viognier and Grenache, this wine captures the essence of the South: golden fruit, soft texture, and a lively finish. Made by Frédéric and Amandine Souret in honor of family and continuity, this wine speaks of both heritage and modern finesse. Generous yet refreshingly precise.

THE VINTAGE

2024 offered an ideal growing season with no climatic disruptions or pest issues. The consistent weather allowed for slow, even ripening, giving the fruit purity, balance, and excellent aromatic concentration.

TERROIR

These vineyards near the prestigious Chateauneuf-du-Pape in the town of Orange are planted in clay-limestone soils interspersed with sandstone, providing both structure and aromatic lift. The south-facing exposure ensures generous sunlight and optimal ripening, while the limestone retains freshness. The result is fruit with both depth and brightness.

WINEMAKING

Harvested on August 25, the grapes were given a 24-hour cold soak to enhance aromatics and texture. Fermentation took place over ten days in stainless steel and concrete vessels at 18°C, preserving freshness and fruit clarity. Malolactic fermentation was blocked to retain vibrancy. The wine then rested for two months in stainless steel, followed by six months in bottle before release.



TASTING NOTES

Pale yellow with brilliant reflections. Aromas of yellow fruit and citrus precede a round, full-bodied palate with a lovely line of freshness that lingers through the finish. Bright, expressive, and balanced. A versatile white that captures the character of southern France.

FOOD PAIRING

Ideal as an apéritif or with shellfish, seafood platters, and light Mediterranean fare.

serving temp
55.4°F

varietals 90% Viognier, 10% Grenache

farming HVE level 3

alcohol 13%

residual sugar 0.3 g/L

pH 3.8 g/L

acidity 3.2 g/L

SO₂ 25 mg/L

fermentation Cold soak; stainless steel & concrete, 10 days at 64.4°F

aging 2 months in stainless steel;
6 months in bottle

