

---

## Domaine Mas Saint-Louis Châteauneuf-du-Pape Blanc

---

**Winery:** Domaine Mas Saint-Louis

**Category:** Wine – Still – White

**Grape Variety:** 50% Grenache Blanc, 50% Roussanne

**Region:** Châteauneuf-du-Pape / Southern Rhône/ France

**Vineyard:** Estate

**Winery established:** 1909

**Feature:** sustainable



---

### Product Information

---

**Soil:** slightly sandy soil is made up of terraces of rolled pebbles and strata of Burdigalian molasse typical of the appellation

**Elevation:** up to 130 meters (426 feet)

**Age of vines:** Manual harvest of individual grape varieties from mid-September to early October.

Fermentation in stainless steel and ageing in mix of 20 % wooden barrels and 80% stainless steel for 5 months.

**Tasting Note:** Pale yellow color. On the nose aromas of white stone fruits, almonds and citrus. On the palate the wine has a beautiful balance, is fresh and fragrant.

---

### Producer Information

---

Domaine Mas Saint-Louis was established by Jean- Louis Geniest more than a hundred years ago, bringing together family lands located near the old road from Avignon to Châteauneuf du Pape. Jean-Louis Geniest came from a long line of cooper-ropemakers, established on the banks of the Rhône and revered since the 18th century.

In 1909 Jean-Louis Geniest acquired Maison Vigneronne located in the Clos district of Châteauneuf du Pape, to vinify the harvests from his plots located around the old “Mas Saint-Louis”. Some of his old winemaking vats which have been renovated periodically are still in service, so as to maintain ties to the history of the property.

Jean-Louis' grandson Louis Geniest acquired new plots of vines creating a homogeneous and harmonious estate of more than 30 hectares (74 acres). His work was continued by his son Jean, and now Monique Geniest, Jean's wife, runs the Estate. Her focus on soil health, quality of fruit in the vineyards, as well as the modernization of equipment is evident in the juice in the bottle.