

Vacqueyras White



Grape variety: 30% Grenache blanc, 65% Viognier, 5% Clairette blanche.

Harvest : manual harvest.

Terroir: clay-limestone, large pebbles.

Vinification: in new barrels at 2 years, for around 6 months, daily batonnage for 30 days, then every week.

Consumption: ideal for 1 to 2 years, conservation for 3 to 5 years. Serve between 12 and 14 ° C.

Characteristics: straw yellow color, limpid, with golden reflections. On the nose, aromas of toast, white fruit, pear, peach. Velvety and round on the palate, with lots of fat, aromas of white fruit in syrup, dried apricot and vanilla.

Accompaniment: aperitifs, white meats, fish, cheeses

