



CASTILLON BLANC

2018

AWARDS

-JEB DUNNUCK : 92/100 : « A blend of 50% Grenache blanc and 25% each of Marsanne and Roussanne, the 2018 Vacqueyras Castillon blanc sports a vivid gold color as well as a rocking nose of tart white peach, white flowers, and toasted bread. Medium bodied, beautifully balanced, with subtle oak, it's a rich, beautifully balanced, focused white that's well worth seeking out. Drink it over the coming 2-4 years. (tasting date : 9/26/19, maturity : 2019-2023)

-Jancis robinson 16/20 (Richard Hemming)

FOOD AND WINE PAIRING

You will savor this Vacqueyras white with celebration meals. This wine will be perfect with a lobster, crayfishes and scallop shell.

GRAPE VARIETIES

Grenache Blanc, Marsanne, Roussanne

TERROIR

Stony calcareous-clayey soil, with a big proportion of round smooth pebbles.

VINIFICATION

Grapes are harvested by hand in late-August, in the fresh morning then pressed as soon as they arrive in the cellar. The alcoholic fermentation takes place at low temperature (15/17°C), the wine is intoned in barrels of 225 liters and 450 liters for a several-months maturing.

TASTING

Shiny golden color. Rich and complex nose, aromas of lemon peel, almond paste, jasmine, white pepper, lavender ... The palate is full and the saline finish gives it a lot of length.

Alc/vol 13.5%

Serving temperature : 10°C - 12°C

Best within 5 to 7 years



Vallée du Rhône
Terroirs d'Accueil