

VACQUEYRAS

REFLETS DE L'ÂME BLANC

2017

FOOD AND WINE PAIRING

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

GRAPE VARIETIES

Grenache, Marsanne et Roussanne.

TERROIR

Stony calcareous-clavey 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 take place at low temperature. The wine is intoned in barrels for several weeks.

TASTING

Very pale and brilliant dress. The nose is complex on toasted hazelnuts, vine peach in syrup. The mouth is tender and long with smoky notes on the finish.



Alc/vol14%

Serving temperature : 10°C - 12°C

Best within 5 years



Vallée du Rhône
Terroirs d'Accueil