

VACQUEYRAS

REFLETS DE L'ÂME BLANC

2019

AWARDS

-Jeb Dunnuck : 92 « The 2019 Vacqueyras Reflets de l'Âme Blanc showed beautifully, with a vivid gold color as well as a clean, pure bouquet of white peach, nectarine, white flowers, and honeysuckle. Medium to full-bodied, with a seamless texture and both richness and freshness, this is a terrific hidden little gem of a white to enjoy over the coming year or three. I would not be surprised to see it evolve nicely for even longer. »

-Jancis Robinson : 15/20

-Wine enthusiast : 91/100

FOOD AND WINE PAIRING

You will savor this Vacqueyras with celebration meals. This wine will be perfect with lobster, crayfishes and saint-Jacques...

GRAPE VARIETIES

Grenache, Marsanne and 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 takes place at low temperature. The wine is intoned in barrels for several weeks.

TASTING

Nice dress, pale color with golden highlights. The nose is complex and aromatic with notes of candied lemons, yellow fruits and ginger. The palate is rich, well-balanced, with a good length. Very nice wine.



Jancis Robinson

JEB DUNNUCK

Alc/vol 14%

Serving temperature : 10°C - 12°C

Best within 5 years



Vallée du Rhône
Terroirs d'Accueil