

VACQUEYRAS

REFLETS DE L'ÂME BLANC

2020

AWARDS

-Jeb Dunnuck : 92/100 « 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

Ideally located on the guarrigues of Sarrians, our vines benefit from a clayey soil with a big proportion of smooth pebbles and gravel from alluvial origin, associated with the Mediterranean climate with its cold winters, hot summers and the famous Mistral... This is this Terroir which allows the development of balanced white wines, offering a beautiful freshness and fullness in the mouth.

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

Pale and shiny dress. Notes of vine peach, apricot and gray pepper. Well-balanced, fleshy and dynamic palate at the same time.



Alc/vol 13.5%

Serving temperature : 10°C - 12°C

Best within 5 years

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Vallée du Rhône
terroirs d'Accueil

