

VACQUEYRAS

REFLETS DE L'ÂME BLANC

2022

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 take place at low temperature.
The wine is intoned in barrels for several weeks.

TASTING

Pale color, with white gold nuances. The nose is fruity with notes of exotic fruits (passion fruit, persimmon) and mango. A touch of sweet spices too. The mouth is tender and harmonious. Nice unfolding.



JEB DUNNUCK



Vallée du Rhône
Terroirs d'Accueil

Alc/vol 13.5%

Serving temperature : 10°C - 12°C

Best within 5 years