

VACQUEYRAS





Antonin, AOC Vacqueyras, Blanc, 2023

AOC Vacqueyras, Vallée du Rhône, France

The elegance of Roussanne and the freshness of Bourboulenc.

PRESENTATION

A complex and refined white wine dedicated to our grandfather Antonin, a viticultural nurseryman and nature enthusiast.

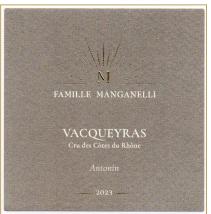
Available in 75 cl and magnum formats.

THE VINTAGE

After a dry winter and a rainy spring, late summer brought drought and high temperatures. However, the temperature variations, with cool nights, favored optimal ripening of the grapes. The harvest was prolonged.

LOCATION

Located on the Garrigues plateau, in the municipality of Sarrians, this terroir benefits from sunlight from morning to evening and strong exposure to the Mistral wind.



TERROIR

Typical Garrigues soils: gravel and large pebbles over clay.

IN THE VINEYARD

Hilling up in winter, uncovering and hoeing in spring to remove grass between the rows, scratching the soil, and applying organic fertilizer for maintenance: our plots are managed under organic agriculture.

HARVEST

August 24 for Roussanne and September 11 for Bourboulenc.

AGEING

This year, nearly half was vinified in new oak barrels, while the rest was aged in stainless steel tanks for 8 months.







VARIETALS

Roussanne 50%, Bourboulenc 50%

13.5 % VOL.

TECHNICAL DATA

Production volume: 1300 Surface area of the vineyard: 1 ha

Yield: 33 hL/ha

Age of vines: 10 years old

SERVING

Serve at 12°C.

AGEING POTENTIAL

3 to 5 years

TASTING

Beautiful freshness, well-balanced, and complex.

VISUAL APPEARANCE

Pale golden yellow.

AT NOSE

Aromas of white stone fruits with notes of vanilla.

ON THE PALATE

Well-balanced, with richness and roundness, finishing with fresh and mineral notes.

FOOD PAIRINGS

Dorado ceviche, scallop risotto, and Rove goat cheese.



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