

CRU  
CÔTES DU RHÔNE

# 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.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



**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.

