

CRU
CÔTES DU RHÔNE

VACQUEYRAS



Antonin, AOC Vacqueyras, Blanc, 2022

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.

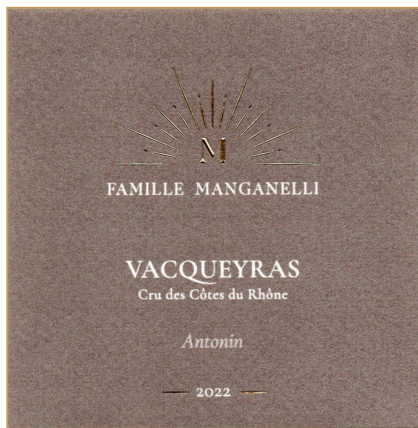
Available in 75 cl and magnum formats.

THE VINTAGE

The heatwave and drought defined this vintage, resulting in very early maturity.

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 25, 2022

WINEMAKING

One third of the volume is vinified in new oak barrels, while the remainder is fermented in stainless steel tanks.



VARIETALS

Roussanne 70%, Bourboulenc 30%

13 % VOL.

TECHNICAL DATA

Production volume: 2500

Surface area of the vineyard: 1 ha

Yield: 33 hL/ha

Age of vines: 10 years old

SERVING

Serve at 12°C.



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



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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.

REVIEWS AND AWARDS



Or
Concours des vins d'Orange Or

