

# **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.

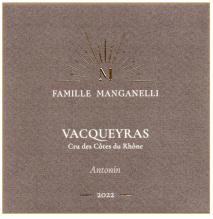
Available in 75 cl and magnum formats.

#### 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.



Famille MANGANELLI 1996 Route de Sarrians, 84190 Beaumes-de-Venise Tel. 0675793947 - famillemanganelli@orange.fr www.famillemanganelli.com ▮☑



#### 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



