



La Sauvage

VACQUEYRAS WHITE

Grape Composition :

70% Grenache blanc 15% Viognier, 15% Clairette.

Vinification :

Direct press, cold maceration to conserve the fine complexity and freshness.

Destemmed or not :

100% destemmed.

Fermentation :

20 days fermentation.

Yeast :

Natural.

Ageing :

Stainless steel tanks.

Soil composition :

Light clay and sandy soil, vines are situated on terraces.

Exposition :

Flat river bed and west facing terraces.

Vine age :

40 years old.

Density :

3 500 vines per HA.

Harvest type :

Hand picked.

Method :

Direct press.

Malolactic - yes/no :

No.

Residual sugar :

Less than 2 grams per litre.

Alcohol percentage :

14.5%.

Tasting notes :

Fresh and inviting notes of pear, peach, white flowers and citrus, round notes in the mouth of quince and citrus flowers, a lively and refreshing finish leaving you wanting more.

Food pairing :

An excellent aperitif, this wine marries beautifully with exotic dishes such as Chicken curry or Singapore crab.

Cellaring

3 years.

