



Vacqueyras Blanc 2018

750 ML

Grapes variety : 50% Roussane 50 % Grenache blanc

TAV : 13% vol

Soil : Our parcels are located on « Le Plateau des Garrigues », the soil is composed of worn pebbles layer with clay-limestone soil.

Viticulture : This is our first collection for Vacqueyras Blanc, it's a young vine and according to the specify of Vacqueyras appellation, we had to wait the 4th leaves of the vine to make it.

Vinification : Grapes are manually harvested and then, are immediatly pressed in cave. The vinification is made with low temperature.

When half-fermentation is reached, the wine is partly relocated (40%) in oak barrel of 600L, the remaining part (60%) is placed in cuve. After 8 months of maturation this wine is bottled.

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