



Cru AOP Vacqueyras Blanc

Cuvée Esmée - 75 cl

Organic Wine



Made from our youngest vines grown on the Vacqueyras terroir, this wine is light and fresh, delighting the palate with aromas of white flowers and crisps, fresh fruit. On the finish, notes of candied quince and subtle vanilla pleasantly surprise, thanks to a short ageing period in oak barrels. Our cellar master has brought all of his expertise and craftsmanship to the creation of this very special cuvée, which holds a unique place in our hearts.

34% Roussanne, 33% Marsanne, 33% Bourboulenc

Serving temperature : 8°C

Appellation : Vacqueyras

Type : white

Production : 1400

Planted area : 0.38 ha

Rendement : 29 hl/ha

Average age of the vines : 5 years

Manual harvested. Terroir : Stony red clay and sandy-silty soils.

Wine making : direct pressing

Aging : aged 8 months in stainless steel tanks, followed by a brief time in oak barrels.

Alcohol content: 13.5% vol.

Viticultural labels:

AB Organic Agriculture

Allergens (sulphite): Contains sulphites

Allergens (egg): Does not contain egg or egg-based products

Allergens (milk): Does not contain milk or milk-based products