Alain Jaume Vacqueyras Blanc Grande Garrigue

Alain Jaume (Grand Veneur)

France - Rhone Valley - Vacqueyras AOC

Alain Jaume Vacqueyras Blanc Grande Garrigue is a blend of 40% Grenache blanc, 20% Viognier, 20% Clairette and 20 % Roussanne.

This plot of white wines is located in the immediate vicinity of Gigondas, The terroir is made up of fine and agile sands with a light beige hue. There are small limestone fragments with a well-developed root system that draws its resources from up to 2 meters deep.

Dry and floral, it has primary aromas of white flowers. On the palate, we feel the balance of this wine between liveliness and roundness, revealing notes of jasmine and honeysuckle.

Specifications

Appellation	Vacqueyras AOC
Wine Type	White
Varietals	40% Grenache blanc, 20% Viognier, 20% Clairette and 20 % Roussanne.
Age of Vines	Alain Jaume Vacqueyras Blanc Grande Garrigue
Agricultural Practices	Organic
Soil type	Fine and agile sands with a light beige hue with limestone fragments.
Vinification	Vinification and aging in stainless steel tanks. Direct pressing at low temperature. Bottling 6 months after harvest.
Pairings	Fine-fleshed fish, shallots sauce; Endive tart burrata.