

Clos des Cazaux Vacqueyras Blanc Les Clefs d'Or

Domaine Le Clos des Cazaux

France - Rhone Valley - Vacqueyras AOC

A wine with lively acidity, expressive aromas of fennel and white flowers. It is long and full in the mouth with minty and anisy aromas mixed with white peach flavors. Refreshing and mineral character.

Specifications

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|---------------------|---|
| Appellation | Vacqueyras AOC |
| Wine Type | White |
| Varietals | 50% Clairette, 30% Roussanne and 20% Grenache Blanc |
| Age of Vines | 70 to 90 years |
| Soil type | Slopes of sandy soil facing south east |
| Vinification | Clairette grapes are green harvested to concentrate and harmonize aroma. Each grape varietal is hand picked separately. Pressing with skin contact at low temperature. Aged 12 months in stainless steel tank. (No oak) |
| Production | 800 (9-liter cases) |
| Pairings | Enjoy this wine with all sorts of fish starters, squid salad with olive oil and basil. A must try with fresh oysters. |



Codes, Weights and Measures

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|----------------------|------------------------------|
| UPC | 7 84585 02339 4 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02339 1 |
| Case Weight | 37 |
| Cases/Pallet | 49 |
| Layers/Pallet | 7 |
| SRP | \$ 43.99 USD 750mL Bottle |

Reviews and News

2018 Clos des Cazaux Vacqueyras Blanc Les Clefs d'Or - 92 PTS - JD