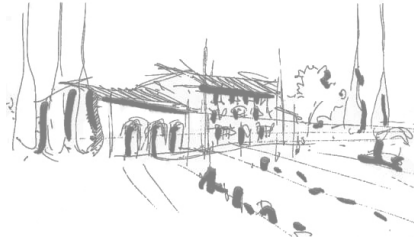


Domaine
Le Clos des Cazaux



WHITE VACQUEYRAS
Les clefs d'Or



Grape Variety : 50% Clairette, 30% Roussane, 20% White Grenache.
Land : Slopes of sandy soil south east facing.

Maturing : One year in vats.

Yield : 35 hl/ha

Vines : 20 to 40 yrs. old

Wine tasting : Best served at 12° - 14° c. Best opened and hour before serving.

The management of the yield is imperative to make this reserve.

In effect, a green harvesting harmonises with finesse and concentrated aromas. Added to this, the choice of date for the harvesting of the grapes is essential to have a wine which is neither too strong in alcohol and most importantly, keeps its acidity and freshness.

Once these two principles are respected, the winemaking process becomes a formality. The hand picked grapes are pressed slowly with a pneumatic press to respect the end product.

The juice we obtain ferments naturally and its temperature is maintained at 16 °C all through its fermentation by a cooling system in the walls of the tank. This allows us to obtain a purebred white wine with a lively acidity. It has flavours of fennel and white flowers. In the mouth it is long and full where it expresses fully all the aromas of the Clairette.

It will marry well with all sorts of fish starters such as shellfish, shrimp with avocado, squid salad with olive oil and basil, and a must to be tried with oysters!

FAMILLE ARCHIMBAUD-VACHE - Propriétaires Récoltants à VACQUEYRAS

Tél. 33 (0)4 90 65 85 83 - Fax : (0)4 90 41 75 32

email : closdescazaux@wanadoo.fr

www.closdescazaux.fr