

Domaine
Le Clos des Cazaux

VACQUEYRAS BLANC
Vieilles Vignes



Grape Varieties : 70 % clairette, viognier, roussane.

Terroir : sandy slopes (Miocene sandstone) of the Cazeaux facing South-East.

Vinification : manual harvest, yield 30 hl/ha, vinification in Burgundy barrels with an aging “sur lies” (on lees) for 11 months and lees stirring (bâtonnage).

This wine is from the oldest white vines of the estate. They were planted by our grandfather after the terrible winter of 1956. The harvest is manual, the sanitary condition is perfect, and each grape variety is harvested separately at its optimal maturity.

After a maceration of 8 hours, the grapes are very carefully pressed in a pneumatic press. After a light settling, the grape must is then transferred into Burgundy barrels. The temperature during fermentation is kept between 16 and 18 °C to favour the finesse of the aromas. After this follows the phase of maturation on lees with stirring of the lees, until the day before the next harvest.

Description

Color : Brilliant deep golden color.

Bouquet : Expressive, floral aromas as well as aromas of roasted almonds and verbena.

Taste : Opulent with an explosion of the fruity aromas of pears, pineapple and roasted almond. In the middle of the palate, the wine develops its balance, smoothness and great concentration. The finish is incredibly long and marked by the persistence of the fruit and a bit of a tangy freshness.

Food pairing suggestions

Starters : Fried foie gras with almonds, scallop aumônière with leaks.

Main courses : American style lobster tails, sweetbreads with ceps, fish cassolette, Bresse poultry with cream and truffle stuffing.

Cheeses : Comté (18 months), Vieille Mimolette, Époisses, Munster, Bleu de Bresse, Brillat savarin.

Serving temperature : 14 °C

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