

# LE GRAPILLON D'OR

## AOP VACQUEYRAS White 2018



**Grapes varieties:** 45% Clairette, 30% Roussanne,  
15% Grenache blanc, 10% Viognier

**Alcohol:** 13%

**Soil:** Limestone clay

**Yield:** 35 Hl / Ha

**Vinification:** Harvested by hand, carefully sorted and destemmed. Fermentation in part in barrels.

Aged on lees.

**Tasting notes:** Nice golden color, brilliant, limpid and complex, white fruit notes, peach, pear, vanilla and honey expressions. Mouth is fleshy, fresh and balanced. A long final, fine and elegant.

**Serving suggestion:** To taste in accompaniment of St Jacques of safran butter, creamed chicken or aperitif.

