

Château Vessière

VIN DE LA VALLÉE DU RHÔNE



Name : Aurore (Orange wine)

Vintage : 2023

Appellation : Vin de France

Grapes : 100% White grenache

Alcohol level : 12%

Labels :



Organic since 2011
Biodynamics (Demeter)



In the vineyard

Vine pruning

"Cordon de royat" with 6 spurs with two eyes

Average age of vines

25 years

Average yield

40 hl/ha with 100% destemmed grapes

Soil

Typical Rhone with a clay-limestone subsoil and rolled pebbles on the surface

Volume

About 3,000 bottles



In the cellar

Maceration / Pressing

Post-fermentation maceration of 6 days

Fermentation

Indigenous yeasts
Alcoholic and malolactic fermentation in amphora

Ageing

3 months ageing in stainless steel tanks

Free sulphites rate

No sulphites added (<10mg/L)



Organoleptic description

Color

Amber color with a tiny veil

Nose

Aromas of almond paste with a slight of quince bitterness

Palate

At first, you can feel the great freshness of the wine, then for the finish you can feel the quince and the almond you had earlier



Recommendations

Food pairing

You can match the orange wine with asian food such as Pad Thai, grilled white fish or dried fruits among other things

Storage

Keep at steady temperature between 10°C et 15°C

Service

Serve at the ambient temperature in order to enjoy its complexity

Potential

1 to 2 years from its vintage



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