

Château Vessière

VIN DE LA VALLÉE DU RHÔNE



Name : Philippe de Vessière White

Vintage : 2021

Appellation : AOP Costières de Nîmes

Grapes : 60% Roussanne 30% White grenache 10% Viognier

Alcohol level : 13%

Labels :



Organic since 2011
Biodynamics (Demeter)



In the vineyard

Vine pruning

"Cordon de royat" with 6 spurs with two eyes

Average age of vines

30 years

Average yield

35 hl/ha with 100% destemmed grapes

Soil

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



In the cellar

Maceration / Pressing

Short skin maceration of a few hours and pressing

Fermentation

Natural yeasts

Ageing

Low temperature fermentation in stainless steel tanks
3 months aging on Viognier lees with weekly stirring
5 months of ageing in oak barrels of 3 vintages

Free sulphites rate

30mg/L free sulphites



Organoleptic description

Color

Light yellow color

Nose

Expressive aromas of peach and apricot

Palate

Beautiful substance with aromas of peach and empyreumati toasted & smoked notes, this wine develops aromatic complexity and a mineral register with time



Recommendations

Food pairing

White meats, scallops, salmon and spinach pie

Storage

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

Service

Serve at 10-12°C, slightly fresh to enjoy its texture and complexity

Potential

2 to 4 years from its vintage



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