

# Château Vessière

VIN DE LA VALLÉE DU RHÔNE



Name : Ortus

Vintage : 2022

Appellation : IGP Pays d'Oc

Grapes : 100% cabernet-sauvignon

Alcohol level : 13%

Labels :



Organic since 2011  
Biodynamics (Demeter) since 2021



## In the vineyard

Vine pruning

"Cordon de royat" with 6 spurs with two eyes

Average age of vines

30 years

Average yield

40 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

7 days of maceration

Fermentation

Air reassembly and double nitrogen supply  
Indigenous yeasts / Alcoholic and malolactic fermentation in concrete tanks

Ageing

6 months ageing in concrete vats

Free sulphites rate

No sulphites added (<10mg/L)



## Organoleptic description

Color

Intense black color with purplish reflections

Nose

Aromas of black fruits, spices and morello cherry

Palate

Soft tannins, a varietal structure that goes with generous notes of fruits and an astonishing freshness



## Recommendations

Food pairing

BBQ, parsley ham, spicy dishes, black forest dessert

Storage

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

Service

Serve at ambient temperature to enjoy its texture and complexity

Potential

2 to 3 years from its vintage



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