

L'orée du Bois 2017

Appellation: AOC Vacqueyras

Label: Organic conversion

Colour: White

Vintage: 2017

Grape varieties: 1/3 Roussanne, 1/3 Clairette, 1/3 Viognier.

Ageing potential: 10 years

Alcohol content: 13.5%

Production: 11 hl - 1500 bottles

pH: 3.5

Residual sugar: Less than 1g/l

L'Orée du Bois 2017 is our first white wine. It is a wine of character, with a lot of substance, and will seduce you by its balance and elegance. It is the ideal wine for one of your festive meals, and as we like to say, it is a wine that deserves to be cooked for!

Terroir: The vines are located on the alluvial terraces of the Ouvèze. The soil is clay and limestone based, covered with rolled pebbles. We plough the rows on the surface to prevent the clay from being too compact. The whites are planted on the limit of the property, at the south-eastern edge of the estate. These vines benefit from the morning dew and beautiful sunny days, which ensure a good maturation of the grapes.

In the vineyard: All our vines have been worked without weedkillers or pesticides since the purchase of the estate. We are also working on the implementation of biodynamic methods. This wine is made from young vines planted when the estate was purchased in 2013. The harvest is carried out manually, in crates, to avoid the crushing of the berries and therefore their oxidation.

Winemaking: In the cellar, the harvest is sent in whole bunches to the press for direct pressing. The juice is then sent half to demi-muids (600l oak barrels) and half to stainless steel tanks. Fermentation then starts naturally, without the addition of yeasts or enzymes. In the demi-muids, the lees are regularly beaten to give substance to the wine, and the blend is aged for 6 to 8 months. This wine has not undergone malolactic fermentation.

Tasting notes: On the first nose, this vintage reveals a slight woody note that will fade with age, to bring touches of honey and nuts. Floral and yellow fruits then dominate (yellow peach and apricot), and we will also find them on the palate. Tropical fruits will appear with the wine opens over time. With a lot of structure, the aromas remain for a long time and are released in the glass as the tasting progresses.

Food & wine pairing: This wine will be a perfect match for so-called "rich" products. Perfect for festive meals, it will go really well with foie gras, but also with a white fish tartar with exotic fruits. When it starts to open more, it will be a wonderful addition to a poultry in white sauce, a fish in lobster sauce, or a beautiful cheese platter.

Service: Bottle to be taken out of the fridge one hour before service.

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VACQUEYRAS

