



DOMAINE
LA GARRIGUE

AOP Vacqueyras Blanc

Parfum d'Origine



Grape varieties : 60 % Clairette, 20 % Grenache blanc, 10 % Roussanne, 10 % Marsanne



Vinification : Harvested entirely by hand, no destemming, crushing on reception. Direct pressing (pneumatic press), cold settling, long fermentation at low temperature, maturing in vats, no maturing in barrels.



Description :

Colour : pale yellow, clear and bright.

Bouquet : fruity and mineral, with a fine intensity.

Taste : This wine is at the same time pleasant and fruity, round and supple, and is characterised by its freshness and vibrancy.



Serving temperature :

best served between 9 and 10 °C



Cellaring potential : 1-3 years



Parfum d'Origine is a harmonious and well-balanced wine, to be shared with friends as an aperitif around a magnificent platter of seafood. It is also a wonderful accompaniment to baked fish, a delicious poultry dish or a blanquette of veal, as well as a selection of goat's cheeses.