



Le Penchant

A.O.P Vacqueyras blanc



Situation : Vineyard located in Vacqueyras on argillaceous limestone.

Grapes : 50% Roussanne, 25% Viognier, 25% Clairette.

Vineyard : traditional cultivation.

Yield : 32 hl/ha

Harvest and Vinification: manually harvest, direct pressing, debourbage at low temperature.

Ageing : 80% in stainless steel tank and 20% in french oak barrels during 8 months.

Production : about 3800 bottles.

Tasting : Pale yellow color, some notes of wood brings the complexity of this wine which can be kept from 1 to 3 years. To be served between 12 and 14° degrees on grilled fish, crustecians or cheeses.

Domaine Font Sarade

801 Route de Violès 84190 Vacqueyras

Tel : 04.90.65.82.97

www.fontsarade.fr infos@fontsarade.fr