

As a rich and expressive white wine, Galéjade cuvee is a gastronomic wine with a flavour of south of France.



Informations :

Appellation :	AOC Vacqueyras white
Viticulture :	Certified « Organic Agriculture »
Lieux-dits :	Les Pendants, Les Saints Papes, Grandy
Soils :	Garrigues and Sandy Loam
Grape varieties :	Roussanne 40 % ; Grenache Blanc 30 % ; Clairette Blanche 30%
Age of the vines :	25 ans
Vine Training Method:	Gobelet méditerranéen and Cordon de Royat
Yield of vines :	25 hl / ha

Vinification :

Harvest by hand. Direct press following by cold must settling. Fermentation with indigenous yeasts at monitored temperature (18-20 ° C), in wooden tun.

Ageing 11 months without racking



Tasting advices suggestion :

Very rich and expressive wine, it can be drunk in his youngness, to pair with several kinds of meals: white meat, fish and cheeses... It can also be kept to obtain more aromatic complexity.