

Dedicated to Provence, its light, its accent : ‘Le Jeu de Gàrri’ (Gàrri game) sounds like the joyful children’s laugh playing with reflecting the sun light to blind each other. An expressive aromatic cuvée, rather simple, revealing immediate pleasure and freshness.



Informations :

Appellation :	AOC Vacqueyras white
Viticulture :	Certified « Organic Agriculture »
Lieux-dits :	Les Grès and Les Ramières.
Soils :	Sandy loams
Grape varieties :	Grenache Blanc (50%), Marsanne (50%)
Vine Training Method:	Young vines supported and cultivated using cordon de Royat pruning for Marsannes and Gobelet-trained vines for Grenaches,
Yield of vines :	34 hl / ha

Vinification :

Harvest by hand in small crates, directly pressed.
Cold must settling and fermentation with indigenous yeasts under controlled temperature.

Ageing in used demimuids (600l oak barrels) (50%) and stainless steel tanks (50%). Malolactic fermentation blocked. Spring bottling for a 4.000 bottles production.



Tasting advices suggestion :

Floral notes in the nose, supple and bright on the palate, lively finish, Le Jeu de Gàrri is a fresh and luminous wine.

Ready for an early tasting, best to drink with mediterranean cuisine, grilled white meat, fish ‘a la plancha’ or ‘ceviche’ precisely seasoned.