



DOMAINE DES
AMOURIERS
VACQUEYRAS

WHITE

LOCATION & TERROIR

This cuvée is made with low yields vines located in the Southern part of the Rhône valley in the cru of Vacqueyras. Our vines farmed organically are located on the exceptional terroir of the large terrace of “Garrigue de l’étang” made up of limestone pebbles and gravel and brown clay.

CLIMATE

Mediterranean climate with hot, dry summers punctuated by a few storms. The mistral, relatively constant throughout the year, ensures very favorable health conditions for growing vines.

HARVEST

The grapes are harvested at full maturity. They take place in September and are entirely manual.

WINEMAKING & BLENDING

Whole-cluster pressing.

Cold settling, followed by barrel transfer after must clarification.

Winemaking in 350L and 228L in 2-3 wines barrels.

Lees stirring for 3 months and aging on fine lees until bottling.

GRAPE VARIETIES

45% Grenache blanc, 28% Clairette, 23% Roussanne et 4% Viognier

DRINKING

Our Vacqueyras Blanc can be enjoyed now for its floral and fruity character. It is ideal for pairing with fresh goat cheese, langoustine carpaccio, or poultry with morel mushrooms.



FAMILLE ABEILLE-FABRE