

Clos des Cazaux Vacqueyras Blanc Vieilles Vignes

Domaine Le Clos des Cazaux

France - Rhone Valley - Vacqueyras AOC

The wine shows a beautiful golden color. The aromas are rich and exotic with mango, almonds, toast, lemon, pineapple white flowers and papaye. These aromas will develop to honey, butter and pear after ageing for a few years. The finish is long, citrusy and toasty.

Specifications

Appellation	Vacqueyras AOC
Wine Type	White
Varietals	50% Clairette, 30% Roussanne and 20% Viognier
Age of Vines	70 years minimum
Agricultural Practices	Sustainable
Soil type	Slopes of sandy soil facing south east
Vinification	After a few hours skin contact, the grapes are pneumatically pressed. The must is kept at 20 degrees C during fermentation. Malolactic fermentation in barrel. Aged in 228 liter French oak barrel for 12 months with regular stirring of the lees.
Production	290 (9-liter cases)
Pairings	Enjoy this wine with rich dish, river fish or poultry cooking in creamy sauce. Delicious with a mushroom risotto.



Codes, Weights and Measures

UPC	7 84585 02178 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02178 6
Case Weight	37
Cases/Pallet	49
Layers/Pallet	7
ABV	14.10%
SRP	\$ 55.99 USD 750mL Bottle

Reviews and News

2020 Le Clos des Cazaux Vacqueyras Blanc Vieilles Vignes - Gold Medal - Vinalies
2020 Le Clos des Cazaux Vacqueyras Blanc Vieilles Vignes - 92 PTS - DECANTER
2018 Le Clos des Cazaux Vacqueyras Blanc Vieilles Vignes - 92-93 PTS - VINOUS
2017 Le Clos des Cazaux Vacqueyras Blanc Vieilles Vignes - 91+ PTS - JD
2016 Le Clos des Cazaux Vacqueyras Blanc Vieilles Vignes - 92 PTS - Vinous
2016 Le Clos des Cazaux Vacqueyras Blanc Vieilles Vignes - 91 PTS - WE
2016 Le Clos des Cazaux Vacqueyras Blanc Vieilles Vignes - 91 PTS - JD
2015 Le Clos des Cazaux Vacqueyras Blanc Vieilles Vignes - 91 PTS - JD