

VACQUEYRAS

Appellation d'Origine Protégée



VARIETY

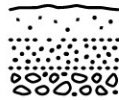
Clairette, Roussanne,
Grenache.



VINES

Old vines on cordons.

Organic growing



SOIL

Lime sand.



FERMENTATION

Gentle pressing,
fermentation in
temperature-
controlled stainless
steel tanks and French
oak demi-muid
barrels.



AGING

Stainless steel tanks
and French oak
demi-muid barrels for
12 to 18 months.



LES HAUTES VACQUIÈRES

WHITE
750 &
1500 ML

A WORD FROM THE WINEMAKER

Vacqueyras is unquestionably the sunniest, and the most enigmatic, of the Rhône wines. This incredibly charming medieval village is home to countless hidden dales, spectacular terraces, mysterious woods, and magical ponds.

But its best kept secret is without a doubt its whites. Quite possibly the region's very best are produced in this land of plenty. Ours is outstanding and available in limited quantities.

Our white Vacqueyras is an invitation to indulge in the aromatics of garrigue and the faceted fragrances of fennel and delicate fruit.

A saline finish, generous and full-bodied, a call to indolence, to lying in the grass in spring, in a state of absolute bliss.

ROMAIN LEROY

A handwritten signature in black ink, consisting of several fluid, overlapping strokes that form a stylized, abstract representation of the name Romain Leroy.

*“So that our blood may laugh in our veins,
Vines twist and tangle.
The sky is pretty as an angel,
And the heavens and waves are as one”*

Arthur Rimbaud - Last lines