



# Galéjade

AOC VACQUEYRAS White

Soils: Chalk, sandy clay.

Grapes varieties: Roussanne 50%, Grenache blanc 30%, Viognier 20%

Age of the vines: 15 years

Yield: 30 hl / ha

Production annuelle moyenne : 4 000 bouteilles

Vinification: Harvest by hands with sorting grapes. Direct pressing. Fermentation with natural yeasts in “demi-muids” (barrels of 600 l), 50 % new and 50 % one year. Ageing 10 months without racking.

Tasting advices: can be drunk now and over 6-7 years, with fish, white meat and cheeses.