

Château Vessière

VIN DE LA VALLÉE DU RHÔNE

The estate's newest wines.

These fresh and fruity wines offer pure seduction with their very special character.

Pleasure, pleasure and more pleasure!



NAME	Le Mas de Vessière	Le Mas de Vessière	Le Mas de Vessière
VINTAGE	2018	2019	2019
GRAPE VARIETIES	60% Carménère 40% Grenache Noir	70% Grenache Blanc 30% Muscat	80% Grenache noir 20% Cinsault
DESCRIPTION	IGP Pays d'OC 13% / Vol Pre-fermentation blending of grape varieties right from the vatting phase. An aromatic palette of very ripe red and black fruit. Soft tannins, freshness on the palate – a wine for pure pleasure.	IGP Pays d'OC 13% / Vol Very low temperature fermentation for 45 days. Floral bouquet enhanced by long lasting, delicate fruity aromas. A bright, crisp wine.	IGP Pays d'OC 13% / Vol A blend of grapes from the estate's youngest vines. Wonderful freshness and fruity aromas. A combination of lightness and vivacity.
WINE AND FOOD PAIRING	Cooked meats, grilled, fried or stir-fried white meats. All types of barbecues.	Fine fish, seafood, shellfish.	Red fleshed fish, poultry, cold cuts.
LAYING DOWN	3 to 4 years	1 to 2 years	1 to 2 years

