

# Château Vessière

VIN DE LA VALLÉE DU RHÔNE

This range is  
conveys the spirit of our  
soils.

Ambassadors of  
Vessière's know-how  
and skill, these wines will  
surprise you with their  
freshness and aromatic  
finesse.



NAME	Château Vessière	Château Vessière	Château Vessière
VINTAGE	2017	2019	2019
GRAPE VARIETIES	70% Syrah 30% Grenache noir	70% Roussanne 30% Grenache Blanc	60% Syrah 40% Grenache noir
DESCRIPTION	AOP Costières de Nîmes 13% / Vol  Natural alcoholic fermentation, using native yeasts. Matured in traditional vats  This wine's spicy notes and intense aromas of red fruit combine to offer delightful freshness enhanced by silky smooth tannins.	AOP Costières de Nîmes 13% / Vol  Maceration on the skins 24 hours.  This wine offers a delightful aromatic range of exotic fruits when young, developing mineral notes over time. Delicate notes of white flowers and fruit.	AOP Costières de Nîmes 13% / Vol  Direct pressing with only the first run of juices set aside to produce this traditional vintage.  Beautiful, clear colour. A pronounced fruity character. A lively, thirst quenching wine.
WINE AND FOOD PAIRING	Grilled meats and thick, rich sauces. Mixed salads	Fruits de mer, crustacés et poissons.	Raw or cooked cold cuts, cold vegetable-based dishes
LAYING DOWN	5 to 7 years	2 to 3 years	1 to 2 years

