

Château Vessière

VIN DE LA VALLÉE DU RHÔNE

Philippe de Vessière,
our estate's
signature wine.

The fruit of rich,
selected blends, these
atypical wines offer
surprising flavours and
communicated the full
power and character
of our fabulous terroir



NAME	Philippe de Vessière	Philippe de Vessière
VINTAGE	2016	2018
GRAPE VARIETIES	60% Syrah 30% Grenache noir 10% Mourvèdre	70% Roussanne 10% Viognier 20% Grenache Blanc
DESCRIPTION	AOP Costières de Nîmes 13.5% / Vol A very long maceration period using heat controlled fermentation for this elegant vintage. Matured in oak casks for 6 months. A fruity character with a delightful bouquet of soft fruit and berries, opening onto wonderful spicy notes.	AOP Costières de Nîmes 13.5% / Vol Matured on Viognier lees in oak casks with weekly stirring (7 months). Its fragrant bouquet combines floral and fruity (pear) aromas. On the palate, a marriage between the full- bodied flavours of Roussanne, the freshness of Grenache and the elegance of Viognier.
	WINE AND FOOD PAIRING	Meat in sauce, pheasant, hare, wild boar etc.
LAYING DOWN	7 to 10 years	3 to 4 years

