

# FONTAINE DU CLOS

2017 - VACQUEYRAS  
Castillon White

94



The Barnier family, based out of Sarrians, in Vaucluse, has been working generation after generation on this family own Domaine. The Domaine counts more than 40 different varieties of grapes and 247 acres of vines, included 35 acres of Vacqueyras and 32 acres of Côtes du Rhône. Their vine nursery gave birth to the Domain Fontaine du Clos which elaborate more than 14 different wines, in IGP Vaucluse as well as in AOC Vacqueyras and Côtes du Rhône. They work with passion to offer you the best of their Terroir.



50% Grenache blanc  
25% Marsanne  
25% Roussanne



50-54°F  
10-12°C



2022



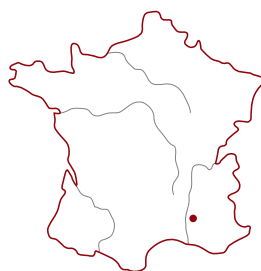
10 years old



Reasoned  
Ongoing HVE



31 hl/ha



**VINEYARD** : 1 ha vines.

**LOCATION** : South garrigue, in the Vacqueyras AOC.

**SOIL** : Stony calcareous-clayey soil, with a big proportion of round smooth pebbles.

**EXPOSURE** : South west exposure.

## TERROIR

## WINEMAKING

**HARVEST** : Grapes are harvested by hand in late-August, in the fresh morning then pressed as soon as they arrive in the cellar.

**FERMENTATION** : The alcoholic fermentation takes place at low temperature (15/17°C).

**MATURATION** : the wine is intoned in barrels of 225 liters and 450 liters for a several-months maturing.

## TASTING NOTES



Brilliant, light gold



Lemon curd, pineapple, white flowers, and hints of honeyed minerality



Gourmet, nice sweetness and a vanilla finish

## FOOD PAIRING

Grilled lobster

Salmon citrus tartare

Risotto with olive oil & clams

«Fresh, vibrant, yet also textured and rich,  
it's a brilliant white that's certainly up  
with the crème of the vintage.»

- Jeb Dunnuck