

JEAN LOUIS MOURRE

VACQUEYRAS
Blanco

The story of Jean-Louis Mourre's vineyard begins in 1962. Located at the foot of the majestic Dentelles de Montmirail, the domaine spans 22 hectares, including 7 hectares in Vacqueyras.

The estate is organically farmed, respecting both the land and vines, with an impressive average vine age of 50 years.

Jean-Louis Mourre, driven by his passion and geological expertise, fulfilled his dream of producing fine wines, blending tradition and innovation.



40% Viognier
30% Marsanne
30% Grenache Blanc



54 °F
12 °C



3-5 years



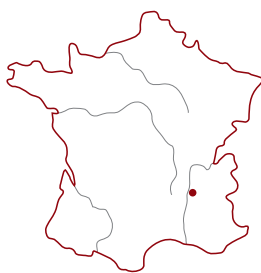
years old



Organic
Certified



hl/ha



SOIL : Sandstone

TERROIR

WINEMAKING

HARVEST : Mechanical harvest

VINIFICATION : Pressing of not de-stemmed grapes as soon as they arrive in cellar. Cold setting of must at 4°C to racking of them after 24h of cold. Fermentation in stainless steel tank.

MATURATION : Aged in stainless steel

TASTING NOTES



Gold colour with green lights.



Very aromatic : mango and acacia blossom



Balanced structure with a beautiful freshness

FOOD PAIRING

Monkfish in the Armorican

Scallops on pear fondue

Pasta with gorgonzola