



*le sanglier gourmand*

*white*



LE  
DOMAINE  
DU GRAND  
JACQUET



## Appellation

IGP VAUCLUSE

Organic wine

The vineyard is in biodynamic culture

2869, la venue de Carpentras 84380 Mazan | [www.grandjacquet.fr](http://www.grandjacquet.fr)



## Grape variety

100% Roussanne.



## Terroir

Plot on Mazan at 120 meters above sea level on clay soils.



## Vineyard

No herbicides are used. No fertilizer has been used for 35 years. The treatments don't exceed 1kg of copper/hectare/year. Till April, the sheep come in the plots in early spring; then, 2-3 plowings are made from May to the end of June.



## Yield

25hl/ha



## Vinification

Manual harvest in two times (1st beginning of September, 2nd 7 to 10 days later), eraflage 100% of the grape berries, direct pressing, fermentation between 14 and 16 degrees in order to preserve the fruity aromas, malolactic fermentation to provide more roundness and stability. Addition of sulfites at the end of malolactic fermentation and at the bottling to protect the wine. 5 to 10% went into new cask depending on the year 5-6 months. Total SO2: 63mg/litre.



## Wine tasting

A white wine on generosity, ample and balanced by a elegant freshness with yellow fruits, buttered, hay cut and finely wooded aromas. Pale yellow color, bright. Delicate nose on light buttery notes, yellow peach and cut hay. The mouth is round, ample and balanced by the freshness, on notes of vine peach, a light oakiness and bitterness are revealed in the finish. To drink fresh, avoid serving it too cold.



## Food paring suggestions

Parmentier chopped duck, blue of Auvergne, county 36 months, old mimolette, poultry of Bresse with cream and stuffing truffle, foie gras, pecorino with truffle.



## Potential

4-5 years

