



Mimesis - White

IGP/PGI VAUCLUSE - 2021

Mimesis is the Great White Wine of Domaine Perréal. Produced only in the great years, it comes from an exceptional terroir of clayey marls, a rigorous selection of grapes and a precise and meticulous maturing process. This wine for laying down has great richness and a strong personality.

Food and wine pairing

It goes well with fish, shellfish, white meats and foie gras. It also goes well with strong cheeses.

Tasting Note

White-fleshed fruit. Long on the palate, smooth with a touch of salinity.

Blend and grape variety : Sauvignon Blanc

Locality : Les Boussicaux

Terroir : Clay marl on a limestone vein

Yields and age of the vines : 20hl/ha / 15 years

Cultivation methods

The vineyard is managed in organic agriculture and biodynamic preparation, to foster the living of the vine and the soil.

Vinification and maturation

The harvest is done manually in 20 kg boxes, followed by a rigorous sorting before being placed in vats by gravity.
Skin contact maceration for 8 to 12 hours. Fermentation and maturation in new oak barrels for 12 months.

Volume of alcohol : 15%

Production : 600 bottles

Comments Maison Jancis Robinson

Author and wine critic voted « World's Best Wine Critics 2024 »

"Coconut scents. Sweetness of white chocolate, bitterness of licorice and black cardamom. This is an impressive wine that requires careful food pairing because of its power."

Rated 16,5/20

