



Les Boussicaux - White

IGP/PGI VAUCLUSE – 2024 BIO

Les Boussicaux comes from an exceptional terroir of clayey marls. After rigorous selection and precise and meticulous aging work, this fruity wine with medium aging potential is very rich and shows a strong personality.

Food and wine pairing

Ideal to accompany beautiful fish recipes, oysters or cheeses.

Tasting Note

Exotic fruits, citrus fruits, white-fleshed fruits, peach, on a finish full of freshness and a nice minerality.

Blend and grape variety : Sauvignon Blanc

Locality : Les Boussicaux

Terroir : Clayey marls

Yields and age of the vines : 30hl/ha / 20 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 and systematically sorted before the pressing phase. We do not use any sulfites during the fermentation and aging phases. Fermentation and aging in terracotta amphoras for a period of 9 months.

Volume of alcohol : 14,5 %

Production : 1800 bottles

