DOMAINE
PERRÉAL

Les Boussicaux - White

IGP/PGI VAUCLUSE – 2025 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.*

Tasting Note	Exotic fruits, citrus fruits, white-fleshed fruits, on a finish full of freshness and a nice minerality.
Food and wine pairing	Ideal to accompany beautiful fish recipes, oysters or cheeses
Blend and grape variety	Sauvignon Blanc
Locality	Les Boussicaux
Terroir	Clay marls and limestone
Yields/age of the vines	30hl/ha / 27 years
Volume of alcohol	14,5 %
Production	1280 bottles
Price	30€ 75cl



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.