

IGP Vacluse blanc Les Balmes 2024

IGP Vacluse, France

A fresh and lively wine, with aromas of citrus and white peach.



THE VINTAGE

The 2024 vintage is distinguished by a low volume of harvest but exceptional grape maturity due in particular to a dry summer and the beneficial effects of the Mistral wind. The climatic conditions also allowed for a long maturation, with cool nights beneficial for the rest of the vines and promoting a beautiful balance between fruitiness and tension. The vineyard team showed resilience and expertise, managing the risks of diseases and thus consolidating the remarkable quality of this harvest, which began on September 10th. This highly anticipated vintage should fully express the characteristics of the Beaume de Venise terroir. The first tastings reveal rich and balanced taste sensations.

LOCATION

The Domaine des Bernardins is located in Beaumes de Venise on the southern slope of the Dentelles de Montmirail, in the southern part of the Rhône Valley.

TERROIR

Soils: soft limestones interspersed with sandy marlstone zones.

IN THE VINEYARD

The vineyards and their terroir are the essence of our wines. This is where everything starts and where we focus our efforts throughout the year. You can't make great wine without great grapes.

The viticulture is essentially done by hand. Five people work full-time in the vineyards. They are supplemented by seasonal employees who work during bunch thinning and the harvest in order to bring out the very best in our vines. Working by hand and the attention each vine gets are fundamental. Pruning, de-budding, trellising, leaf removal and picking are thus carried out by hand with the utmost care.

We prepare the soil by using good old-fashioned ploughing. Organic compost is made from grape marc (the discarded stalks and skins).

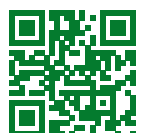
We use and abide by countrywide standards for 'sustainable agriculture'.

As a way of protecting the plants, we only use phytosanitary products when necessary and within strict guidelines by staggering the treatments appropriately, to minimise the amount of chemicals used. We prefer to use as much as possible manual and organic techniques. Leaving natural grass cover, removing buds and leaves from the vines, preserving biodiversity around the vineyard: olive, almond and cypress trees, wild rosemary and capers.

WINEMAKING

Manual harvesting, sorting of the grapes directly in the vineyard, pneumatic pressing. Settling and fermentation in stainless steel tanks, aging for 6 months before bottling.

AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION



VARIETALS

Grenache blanc 50%, Marsanne 50%

TECHNICAL DATA

Yield: 45 hL/ha

13 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Service temperature: 10-11 °C

AGEING POTENTIAL

2 to 3 years

TASTING

To the eye, a fairly pale robe with pearly reflections. On the nose, aromas of white peach, pear, or even light menthol notes. In the mouth, we discover a soft and fragrant texture, with a final touch of lemon zest that adds a slight liveliness.

FOOD PAIRINGS

Ideal companion for cheese appetizers: cod brandade toasts, grilled fish with herbs and olive oil, fresh goat cheese...

REVIEWS AND AWARDS

"Vin subtil, bien équilibré avec des arômes frais et une belle longueur sur la salinité. Pas excessivement démonstratif mais donnant du plaisir."

Concours Bettane & Desseauve Prix plaisir 2023 Argent, 13/04/2023

""Vin de France en 2023, précis et vif comme l'éclair, frais comme l'eau de source, du Grenache blanc et de la Marsanne""

Jean-Luc BARDE, Le Vigneron Magazine, 01/06/2024

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
bourgogne tradition					75 cl		8		376015592042 0		3376015592042 1	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)	
EPAL	12	540	5	9	1.33	16	720	29.6	8.2	L34.50 x I 25.80 x H 29.50	L 120 x I 80 x H 162	

