



VACQUEYRAS
MAS DES RESTANQUES

APPELLATION

AOC VACQUEYRAS

COLOR

WHITE WINE

VINTAGE

2022

FARMING

ORGANIC

VINE AGE

10 YEARS

VARIETAL

45% VIOGNIER, 25% ROUSSANNE, 20% MARSANNE, 5%
CLAIRETTE, 5% GRENACHE BLANC

ALCOHOL

14%

SOIL

CLAY & LIMESTONE

FERMENTATION

GRAPES ARE 100% DESTEMMED.
FERMENTED WITH NATURAL YEAST.

AGING

AGED 6 MONTHS IN DEMI-MUID AND 6 MONTHS IN
TANK.

FILTERED. UNFINED.

SO2

20 MG/L

AGING POTENTIAL

5-8 YEARS

CASES PRODUCED

340 CASES

MAS DES RESTANQUES

VACQUEYRAS, WHITE

THE STORY

the history of mas des restanques began in 1995, with the union of two family terroirs. joining forces as two knowledgeable winemaking families, both with long-term heritages in the rhone region, jean-luc and josiane faraud launched their own winery in 2007. in the heart of southern france, at the foot of the dentelles de montmirail, the estate is divided on nine hectares between two noble appellations: vacqueyras and gigondas. in 2012, mas de restanques was certified organic by ecocert.



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