



# VIGNOBLES CHASSON

— Château Blanc —



## QUERELLE DE FAMILLE

### TASTING NOTE

The name of this wine pays tribute to the stormy family debates over the creation of this cuvée. Produced with grapes from different plots in the village of Oppède, fermented and aged in barrels during 8 to 10 months, it is particularly characterised by complex aromas and the delicate balance of its structure: nervous and full-bodied. A pronounced minerality underlines flavours of fresh white fruits.

### TO SERVE WITH WITH

Meat or fish in sauce

### TERROIR

Limestone gravels and sandy soils

### APPELLATION

IGP Vaucluse

### GRAPE VARIETIES

60% Chardonnay, 40% Viognier

### AVERAGE YIELD

30 hectoliters per hectare

### VINIFICATION

Direct pressing, fermentation and aging in barrels of 228 and 300 liters.

CHATEAU BLANC - VIGNOBLE CHASSON  
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