



MÉLODINE WHITE VACQUEYRAS

The harmony of mixed plantings

Clairette, Roussanne, Bourboulenc and Viognier compose an aromatic symphony, modulated by aging in oak and orchestrated by a female sensibility.



VARIETIES

Mélodine's terroir is Côte de la Font des Papes, and more precisely the locality of Fontimple. The wine originates in a single plot planted in 1994, with a mix of varieties to foster the perfect synergy:

- Clairette 50%
- Roussanne 30%
- Bourboulenc 15%
- Viognier 5%



VINIFICATION

By planting varieties together, we are able to harmonise their phenolic maturities, so they are already blended when picked.

Vinification and aging are conducted in *demi-muid* barrels on the lees, with no stirring.



FOOD PAIRING

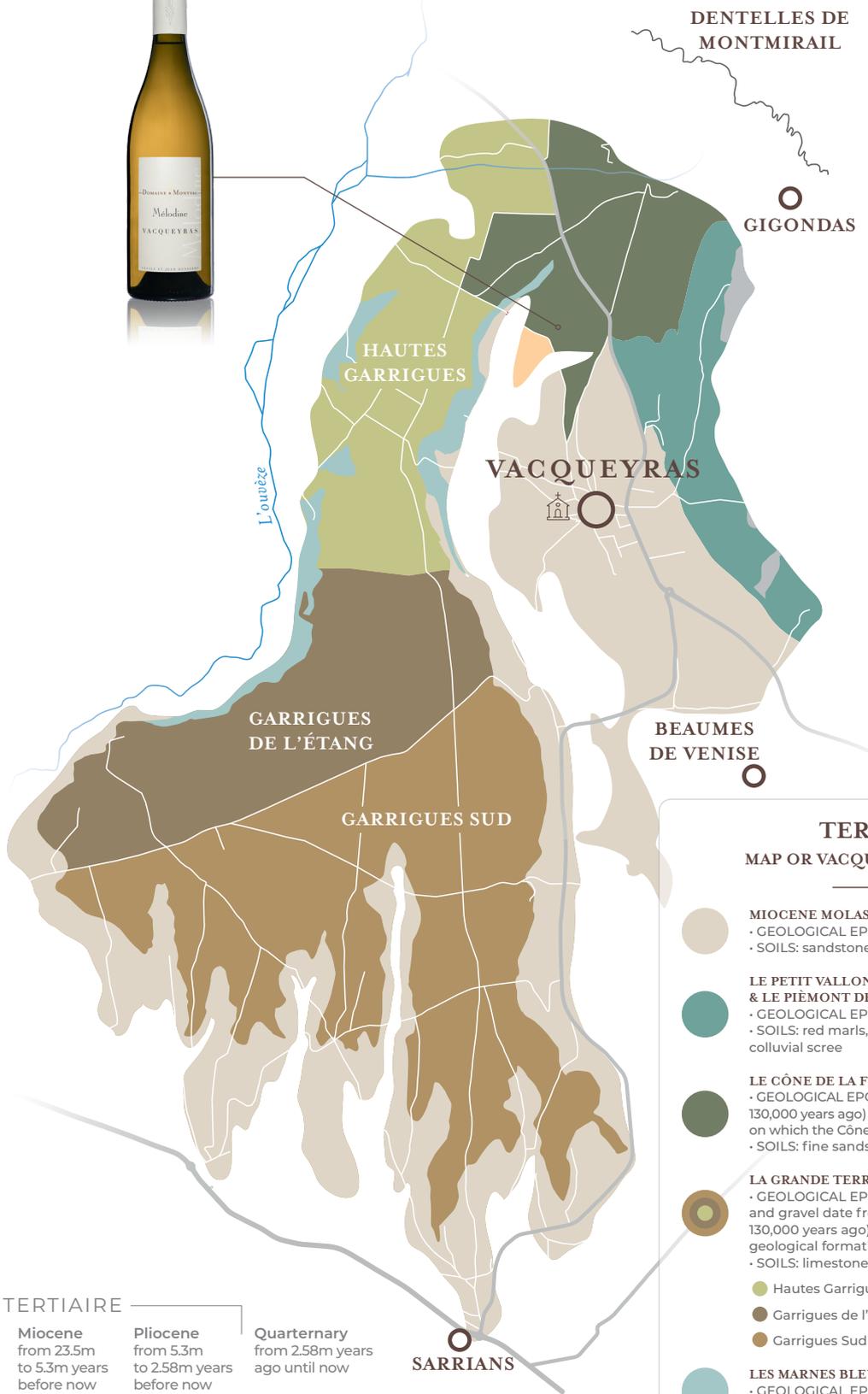
Lithe and harmoniously complex, Mélodine is a fine companion for aperitif nibbles, scallops or other seafood – from the subtlest of flavours (sea bass) to the most robust (sardines).

It can also round off meals in style, accompanying a platter of cheeses.

[Download the factsheet](#)

[Terroir map](#)

[Video](#)



TERROIRS
MAP OF VACQUEYRAS TERROIRS

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MIOCENE MOLASSE AND MARL
 • GEOLOGICAL EPOCH: Miocene
 • SOILS: sandstone and marl
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LE PETIT VALLON DE L'OLIGOCÈNE & LE PIÉMONT DE BEAUREGARD
 • GEOLOGICAL EPOCH: Oligocene
 • SOILS: red marls, clay-rich sands, cornstone and colluvial scree
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LE CÔNE DE LA FONT DES PAPES
 • GEOLOGICAL EPOCHS: Quarternary (450,000 to 130,000 years ago) for the Cône; Miocene for the molasse on which the Cône sits.
 • SOILS: fine sands and clays
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LA GRANDE TERRASSE DES GARRIGUES
 • GEOLOGICAL EPOCHS: the limestone pebbles and gravel date from the Quarternary (450,000 to 130,000 years ago) and sit on Miocene and Pliocene geological formations.
 • SOILS: limestone pebbles and gravels, brown clays.
-  Hautes Garrigues
-  Garrigues de l'Étang
-  Garrigues Sud
- 
LES MARNES BLEUES DU PLIOCÈNE
 • GEOLOGICAL EPOCH: Pliocene
 • SOILS: marls and fine sands

