



## Vacqueyras



The vineyard is located in one of the most qualitative areas of the appellation. Exposure of these plots is optimal, the particularly high summer heat allows to harvest the grapes at peak ripeness. Vatting lasts between 27 and 35 days. In the beginning we focus on pumping over and rack and return, finishing with a period of warming, we limit vat movement. Harvesting is done in three stages, the first for earlier ripening Syrah, that ferments on its own, a second for Grenache and the last for late ripening Grenache and Mourvèdre that ferment together.

The three wines are assembled after 6 months. Maturing is 12 to 18 months in 50 hl oak vats to give a light, oaky feel, but especially to refine the tannins as well as in concrete vats to preserve the fruit.

Varietals	Grenache 65%, Mourvèdre 20%, Syrah 15%
Soils	The well-drained soil curbs plant growth including yield. It is made up of large river-rolled pebbles and rocks with a greater or lesser limestone content of very ancient origin, dating back to the Quaternary Era.
Robe	Intense red cherry
Nose	The nose is powerful and complex, combining aromas of ripe red fruit, floral notes, garrigue (Provençal heath) and a hint of roasting.
Palate	On the palate, the attack is ample, the sweetness of the fruit caresses the palate and the tannins are mellow. Mid-palate Mourvèdre contributes a tense and typical structure. The finish is very mineral, the garrigue aromas come through as flavours that linger delicacy.
Serve	T° 16° C after one hour in a decanter
Potential aging	10 years
Yields	25 hl/ha - 10 ha
Alcohol	14°

A great example of what the Vacqueyras terroir can offer. A roundness, fruitiness and silkiness to accompany lamb meets, game meets and truffles.