

Vacqueyras

« *Il était une fois...* »



The story: Grenache centenarians have gone through history, experienced phylloxera, and lived a whole century. "Once upon a time..." brings us face to face with the tenacity of the vine, the force of nature.

Grapes : 70 % Grenache noir - 15 % Mourvèdre - 15 % Syrah.

Terroir: Sandy soil (Vacqueyras) and limestone terraces (Sarrians).

Age of Vines: Vacqueyras: 60 to 120 years old - Sarrians: 15 to 40 years old.

Area: 4 ha.

Viticulture: Organic farming. Ploughing, natural grass cover every other row, traditional Gobelet pruning and Cordon de Royat. Compost of sheep for soil life.

Winemaking: hand harvesting. Selective picking of grapes. De-stemming. Indigenous yeasts. Maceration during 18 to 20 days. Pumping over and treading. Matured 6 months in concrete tanks.

Tasting: Intense purple color. Nose of red fruits: blackberry, blackcurrant. Velvety palate: the density of the fruits aromas is in harmony with the straight but delicate tannins. This wine's strength is its balance: it is silky, elegant and long.

Wine and food pairing: Duck breast with raspberries, stuffed vine leaves, roast beef, white meat, veal escalope with mushrooms, cheeses.

Aging capacity: 5 to 7 years.

Awards:

2020: 90 Jeb Dunnock

2019: 90 Jeb Dunnock



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