

Vacqueyras Red



Grape variety: 15% Syrah, 15% Mourvèdre, 70% Grenache.

Harvest : manual harvest.

Terroir: clay-limestone, large pebbles.

Vinification: traditional, varietal by varietal, destemmed harvest, 30 days of vatting with punching down, pumping over and daily batonnage alternately.

Consumption: ideal for 1 to 2 years, conservation for 3 to 5 years. Serve between 12 and 14 ° C.

Aging: concrete tank

Characteristics: intense garnet color, brilliant. Aromas of garrigues, spices and black fruit develop on the nose. Fleshy and dense on the palate, with notes of jam, rip fruit and spices

Accompaniment: game, red meats
cheeses meats, fish, cheeses

