

The Vacqueyras appellation: the vine cultivation started with the Romans, as most of the Rhône Valley appellations. This name means « Stone Valley » in Latin. The cadastral plan shows vines planted in Vacqueyras in 1414. After being a regular Côtes-du-Rhône and Côtes-du-Rhône Villages, Vacqueyras became a proper Cru des Côtes-du-Rhône in 1990.

Appellation created in 1990 | 95 % red wine | 4% white wine | 1% rosé wine | 1 411 hectares of vineyard | 47 846 hl/ year | Average yield 35 hl/hectare | 37 % of the production exported | Dry wine | 21 villages



Grape varieties: Grenache 50 %, Syrah 30 %, Mourvèdre 20 %.



Terroir: Mediterranean influenced climate, the southern wind « Mistral » protects the vineyard from humidity that causes fungus and brings parasites. The Vacqueyras vineyard is located at the bottom of the Dentelles de Montmirail, 70% of the vineyard being planted on stony plains with old alluvion deposits.



Average age of vines : 40 to 60 years

Winemaking method: Traditional harvest and vinification. Long maceration : 2 weeks for the Grenache and 3 weeks for the Syrah and the Mourvèdre.

Ageing : Aged on lees in vats and wooden tun (foudres) for 6 months. Racking for a natural clarification. Bottle ageing for 3 months before expedition.

Yearly production: 100 000 bottles

Tasting:



Visual : Bright and young red and black hue.

Nose : Blackberry, garrigue, rosemary, and hint of violet.

Palate: Soft and straight tannins, spicy and black fruits.

Overall : Good balance, elegant and fine wine.

Drinking window: Ready to drink/ Up to 10 years.



Service temperature: 16°C to 18°C

Food pairings : Red meats, cold cuts and cheese.

