



VACQUEYRAS

Surface : 871 hectares.

Appellation : Vacqueyras

Location: Vacqueyras et Sarrians

Soil : alluvial deposit

Grape variety : grenache noir, syrah, mourvèdre et cinsault.

Harvest : by hand

Wine making : traditional with long maceration

Ageing : en foudres.



History

The Vacqueyras vineyard is very old.

After receiving the A.O.C Côtes du Rhône in 1937, the wines of the village of Vacqueyras were among the first to be recognised for their quality, firstly as Côtes du Rhône Vacqueyras and then as A.O.C Côtes du Rhône.

The vineyard spreads over the two communes of Vacqueyras and Sarrians in the department of Vaucluse at the foot of the Dentelles de Montmirail hills.



Soil

Alluvial deposits with a glacial terrace from the glacial period, during the Quaternary era.



Wine

- Colour : A deep red ruby colour

- Nose : A sweet-smelling bouquet of ripe fruit, black cherries and stone-fruit, with a hint of liquorice.

-Taste : Robust and full-bodied with a lovely finish.



To serve

The Vacqueyras should be served at a temperature of 17 – 18°C with any good, but unfussy, cuisine, such as game, red meat, light cheeses.

It will age for 5 to 7 years.