



Vacqueyras

2018

“The 2018 Vacqueyras Laurus is a terrific example of this village and has a perfumed bouquet of darker berry fruits, peppery herbs, lavender, and garrigue. With medium to full body, a rounded, supple texture, and a great finish.”
Jeb Dunnuck – Octobre 2020”



Vintage

2018 was atypical in many ways. This vintage required a constant presence from the vineyards to the cellar. After a mild Winter, the wet and rainy Spring gave way to a beautiful Summer, favoring a perfect growth cycle. September ushered in an Indian Summer that proved to be ideal for quality with cool nights and warm, sunny days. The grapes were harvested over 8 weeks at optimal maturity and under perfect weather conditions. The result is an elegant vintage with a particularly aromatic profile and a superb balance.

Grape varieties

50% Grenache, 50% Syrah

Terroir

Grenache grapes come from gentle slopes, made of saffres and Miocene marls, covered with colluvium, to the north east of the appellation. Syrah grapes are from the alluvial terrace of the “Garrigues”, covered with pebbles from the Quaternary period, on the western side of the appellation. The whole offers balance and fine tannins as well as elegant aromas of raspberry, violet with spicy touches of licorice and white pepper.

Winemaking

Harvest of Syrah grapes from 21st September and Grenache grapes from 1st October. The perfect control of the temperatures (25/26°C) during the fermentation and maceration (22 days) phases highlighted remarkably elegant red fruit aromas and flavours. The cuvée is aged in tanks for 9 months.

Bottled on July 25th, 2019.

20 662 bottles and 490 magnums produced.

Vegan Friendly.

Service & food pairing suggestions

Skirt Steak with shallots

Roast Duck Breast

Serve at around 13° to 15°C. Recommend opening an hour before serving. Best enjoyed between 2020 and 2028

AWARDS

92-95 pts Jeb Dunnuck
91 pts Wine Advocate
91 pts Wine Enthusiast