



## Vacqueyras

2019

"Deep garnet colour. Complex bouquet of ripe blackberries, cocoa bean, black tapenade, spices and garrigue herbs. A wine with a round texture, rich, a vibrant minerality and a long, spicy finish. Tasting March 2024"



### Vintage

This year, the harvest was a bit later than usual. As everywhere else, the June heat wave and the summer drought resulted in lower yields. Fortunately, quality remained high. Finally, the storms in July and August allowed the grapes to reach optimum ripeness. This rainfall did not make up for the drought however, which resulted in smaller, concentrated berries with intense aromas and flavours.

### Grape varieties

50% Grenache, 50% Syrah

### Terroir

Grenache grapes come from gentle slopes, made of safres 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.

### Winemaking

Harvest of Syrah grapes from 16th Sept. and Grenache grapes from 19th Sept. 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 22nd, 2020: 23 093 bottles and 391magnums. Vegan Friendly.

### Service & food pairing suggestions

vegetarian Tadjine, entrecôte with schallots, black forest cake. Recommend opening one hour before serving betw 13-15°C. Best enjoyed between 2024 and 2030.

### AWARDS

**90 pts** En Magnum 07/2025

**92 pts** Jeb Dunnuck

**16+** Jancis Robinson