



Vacqueyras Organic

2020

"A beautiful ruby colour with hints of violet. A powerful nose with aromas of spicy plum, blackberry and of soy sauce, and a hint of smoke. Full-bodied, powerful and spicy on the palate, with a sweetness marked by umami and black tapenade flavours. Tasting October 2024."



Vintage

The 2020 vintage is characterised by its precocity and a very **beautiful aromatic expression**. The harvest started 7 to 10 days earlier than the previous vintage. All the conditions were met for a very promising vintage: a rainy autumn ensuring an optimal replenishing of the ground water reserves, a mild and dry winter and a summer period marked by temperature spreads between day and night, ideal for fruit and acidity balance. The result: magnificent, healthy grapes, an early ripening and a beautiful maturity for all of the Domaine's appellations.

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 4th Sept. and Grenache grapes from 16th Sept. Strict 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 28th, 2021: 12 146 bottles and 196 magnums. Vegan Friendly.

Service & food pairing suggestions

Wild boar stew, or more exotic dishes such as tajine or couscous
Recommend opening one hour before serving betw 13-15°C. Best enjoyed between 2025 and 2031.

AWARDS

93 pts Jeb Dunnuck 03/2023
16/20 Jancis Robinson 12/2021