



Vacqueyras "Saint Barthélémy"

2017

"Brilliant colour with purple highlights. Elegant nose with aromas of "garrigue" and black olive "tapenade". Seductive and silky palate with notes of black cherry and plum with delicate tannins. A subtly spicy finish."



AWARDS

91 pts Jeb Dunnuck
15/20 Jancis Robinson

Vintage

The 2017 vintage is one of the most promising of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

Grape varieties

Grenache noir, Syrah

Terroir

The vines are located in the villages of Vacqueyras & Sarrians on soils of alluvial deposits and stony terraces.

Winemaking

Harvested the first half of September due to the warm ripening conditions, the grapes were destemmed and placed in temperature-controlled vats. Fermentation, which lasted 3 weeks, was carefully monitored and limited to a maximum of 30°C to preserve fruit and freshness, followed by 12 months of ageing in tank and 6 months in bottle. *What is notable for the 2017 vintage: given the very high temperatures during the harvest period, the challenge was to preserve all the aromatic potential and freshness of the grapes. Therefore we harvested very early in the morning and were able to use cooling facilities in the cellar if the temperature of the grapes exceeded 20°C when arriving in the winery.*

Vegan Friendly.

Service & food pairing suggestions

It will pair nicely with roasted guinea fowl with olives and lamb stew.

Enjoy it now and over the next 8 years.