



Vacqueyras "Saint Barthélémy" 2022

"Deep, intense color. Notes of spice (white pepper) and black fruit (black cherry and blackberry) on the nose. Fullbodied and rich on the palate, with generous red-fruit aromas, silky tannins and delicious satisfying length."



Vintage

A vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical vintage, ended up producing wines with a solid structure and lovely deep fruit.

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 at full maturity, the grapes were destemmed and placed together in temperature-controled 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. Vegan wine.

Service & food pairing suggestions

With roasted / grilled meats or mature cheeses. Serve at 13-15 °C - Enjoy it now and over the next 8 years.

AWARDS

90 pts Défaut 07/2025