

Vacqueyras

2014

"Bright ruby colour, a nose of raspberry, blackberry and lavender along with a touch of vanilla from the oak aging. Smooth and silky on the palate, offering juicy flavours of red fruits and a lively, refreshing acidity. The finish is long and generous with persistent tannins and a lingering blue-fruit element. (Tasted April 2016)"



AWARDS

90 pts Défaut
90-92 pts Vinous

Vintage

After a somewhat damp and wet winter, Spring was particularly dry and warm. The vegetative cycle took a leap forward, hinting at a potentially early harvest. Then Summer arrived with quite a lot of rain and cool temperatures, slowing down the ripening process. Finally, an Indian Summer set in around the end of August/beginning of September, allowing the maturities to progress while maintaining very good acidity. A generous harvest which commenced on the 14th September for the Syrah and the 25th September for the Grenache.

Grape varieties

65% Grenache, 35% Syrah

Terroir

Our selection originates on the alluvial terraces of the Quaternary period, in the Western section of the appellation. This thick layer of gravel, pebbles and red clay provides a rich and generous aromatic pallet that was balanced by temperate climate conditions in 2014.

Winemaking

Crushing and destemming. Alternating pumping over and rack-and-returns during the maceration period. One third of the blend matured 14 months in new 275 liter Laurus barrels.
Production: 3 100 bottles
Bottling date: 23 June 2016

Service & food pairing suggestions

Lamb stew
Stuffed vegetables
Serve at around 14° to 16°C (60° to 64°F). Recommend opening an hour before serving.
Best enjoyed between 2016 and 2021