

Vacqueyras

2020

"Beautiful purple garnet red colour. The nose is very seductive, with delicious aromas of Black Forest cake and jammy black fruits. The palate is soft and round with flavours of candied black fruits, revealing a rich and polished texture, supple and velvety tannins and a long, spicy finish.. (Tasted on 29/10/2024)"



Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a warm summer without excessive heat. These ideal climatic conditions produced magnificent grapes with an early ripening and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the length of the harvest ! (8 weeks).

Grape varieties

55% Grenache, 45% Syrah

Terroir

Our selection commes from the Quaternary alluvial terraces of the “Garrigues”, in the Western section of the appellation. This thick layer of red clay provides a rich and generous aromatic pallet.

Winemaking

Harvest of the Syrah grapes started on September 4th and Grenache grapes on September 16th 2020.
13 months ageing in 275 liter Laurus barrels (two and three-year).
Bottled on April 5th 2021
3,206 bottles produced

Service & food pairing suggestions

It pairs perfectly with all gourmet dishes as well as Black Forest cake.
Serve at around 13° to 15°C. Open an hour before tasting.
Best enjoyed between 2024 and 2029

AWARDS

91 pts Jeb Dunnuck 03/2023
*** John Livingstone Learmonth 11/2021
16,5/20 Jancis Robinson 11/2021

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.