



Vacqueyras

2021

"Bright, light ruby colour. Delicious nose of ripe black fruits (blackberry, blackcurrant, wild strawberry). Flavoursome and well-balanced on the palate, with well-integrated tannins. Beautiful finesse, with a pleasant freshness on the finish. (Tasted on 27/02/2026)"



Vintage

The year 2021 brought its share of climatic events: frost, rain – too much or too little – and moderate sunshine. An eventful vintage that delivered some pleasant surprises, with a smaller-than-expected drop in volumes, good balance and well-controlled degrees. The wines are remarkably elegant, revealing pure expressive fruit, and silky-smooth tannins, with beautiful fruit notes.

Grape varieties

Grenache, Syrah

Terroir

Our selection comes 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 16th and Grenache grapes on September 22th 2021. 13 months ageing in 275 liter Laurus barrels (two and three-year). Bottled on July 4th 2023. 2,900 bottles and 196 magnums produced

Service & food pairing suggestions

It pairs perfectly with grilled lamb (skewers, chops), tapas and plancha-grilled summer vegetables. Serve between 13° to 15°C. Open an hour before tasting. Optimum maturity : 2025 – 2030.

AWARDS

91 pts Jeb Dunnuck 10/2023

*****(*)** John Livingstone Learmonth 02/2023

15,5/20 Jancis Robinson 11/2022

90 pts Decanter 10/2022