



Vacqueyras

2013

"Black cherry colour with purple luminescence. Expressive nose of wild berries and mild spices. The palate is round with fine-grained tannins. Excellent combination between the power of the Grenache and the dense black fruit of the Syrah. Long and elegant finish. (Nov. 2014)"



Vintage

A cool and rainy Spring delayed and stretched out the flowering period. A hot summer followed by regular stormy episodes in September allowed to catch up for lost time but resulted in one of the latest harvests on record. The difficult Spring conditions resulted in widespread «shatter», when flowers abort before pollination, which affected almost exclusively the Grenache variety. This resulted in low crop yields and required careful attention to ensure harvesting at the optimum time. Harvesting started only on the 8th of October. Yields : 25hl/ha (1.32 tons/acre)

Grape varieties

55% Grenache, 45% Syrah

Terroir

Grenache on sandy marl of the Miocene period. Syrah from the "Garrigue" zone, on alluvial terraces near the Ouvèze river (Quaternary period).

This blend of grape varieties and soils gives structured wines, with typical aromas of spice and "garrigue".

Winemaking

Manual harvesting. Crushed and destemmed. Light pump-overs during prefermentation.

4 "rack-and-return", then 1 pump-over per day during the 20-day maceration. Runoff and separation of the free-flow and press wines. Malolactic fermentation. Reintroduction of a portion of the press wine during the blending process. 6 months élevage : the Grenache in tank and the Syrah in barrel.

Bottled at the Domaine on June, 2014.

Production: 9.000 bottles.

ABV: 14%. Vegan wine.

Service & food pairing suggestions

Shoulder of Lamb with herbs de provence and garlic

Curry of Guinea-fowl

Best enjoyed at 13-15°C (55-59°F)

Optimum maturity : 2015-2021

AWARDS

90 pts Vinous

88 pts Wine Advocate

14,5/20 Bettane & Desseauve