



Vacqueyras

2014

"the 2014 Vacqueyras has lots of Provencal herbs, violets, pepper and sweet Grenache fruit in a medium-bodied, forward and balanced style that will be hard to resist on release. The winemaking is impeccable and it will be a solid value geared for near term drinking." – Reviewed by Jeb Dunnuck, Robert Parker – Wine Advocate, 9th Nov. 2015"



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.

Harvest on the estate commenced on the 15th September.

Grape varieties

55% Grenache, 45% Syrah

Terroir

The vineyards are located both on the alluvial terrace called "Les Garrigues", West of the village, littered with pebbles and stones of the Quaternary period, and the gentle slopes of gravel-covered marl and sandy loam of the Miocene period South and West of the village. These two terroirs favour a balanced growth of the vine and deliver a rich aromatic palate.

Winemaking

Crushing and destemming. Light pump-over during a pre-fermentation soak. Rack-and-return during the fermentation process. 20 days of maceration. Separation of the free run and the press wine. Malolactic fermentation. 6 months of aging in tank for the Grenache and in barrel (mixed age level) for the Syrah. Production: 10 573 bottles

Bottled at the estate 20th May 2015

Alc. by vol.: 15%. Vegan Friendly.

Food & wine pairings

Shoulder of lamb with garlic and herbes de Provence
Guinea fowl curry

Service

Serve at around 13° to 15°. Recommend opening an hour before serving.

Best enjoyed between 2016 and 2022

AWARDS

15,5/20 Jancis Robinson

90-92 pts Vinous

89 pts Wine Advocate

04-mai Guide Hubert

******** John Livingstone Learmonth

