



Vacqueyras

2015

""Limpid ruby. Sexy, highly fragrant aromas of spice-accented red berries, incense and potpourri; a smoky mineral element builds in the glass. Sweet, palate-staining black raspberry, floral pastille and spicecake flavors show impressive depth as well as energy. Round and seamless in texture, delivering supple framing tannins and outstanding power and floral-driven persistence." Vinous Media – Josh Raynolds. 30th Nov 2018."



AWARDS

93 pts Vinous92 pts Jeb Dunnuck90-92 pts Wine Advocate16/20 Jancis Robinson

Vintage

A classic, high-quality vintage thanks to an auspicious combination of the elements: a steady and regular growth cycle, no water stress, disease and pest free with clean, healthy yields. The Summer was hot and dry but, unlike the 2003 vintage, a constant southerly breeze off the Mediterranean sea helped prevent the grapes from drying out.

Harvest began on the 18th of September 2015 and continued through the 25th.

Grape varieties

73% Grenache, 27% Syrah

Terroir

The Grenache grapes come from gentle slopes, made of safres and Miocene marls, covered with colluvium, to the south and west of the appellation. The Syrah grapes are from the alluvial terrace of the "Garrigues", covered with pebbles from the Quaternary period, on the western side of the appellation. These natural elements bring balance and finesse of tannins as well as a complex aromatic range going from raspberry to violet through spicy touches of licorice and white pepper.

Winemaking

In 2015, the excellent ripeness of the grapes allowed for long macerations and, thanks to light rack-and-returns, remarkably fine tannins. Strict temperature control during fermentation brought out enticing aromas of ripe, red fruits. 8 months of ageing with Grenache in vats and Syrah in barrels.

Bottled on June 13th, 2016. 15,207 bottles and 567 magnums produced.

ABV: 15% alc. Vegan Friendly.

Agreements & Services

Lamb or beef stew

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

Best enjoyed between 2017 and 2025

15/20 Bettane & Desseauve **13/20** La Revue du Vin de France