

VACQUEYRAS

## CASTILLON ROUGE

2013

### AWARDS

90-91/100 Jeb DUNNUCK - PARKER

15,5/20 Jancis ROBINSON

91-92/100 Josh RAYNOLDS

89-91/100 ANTHOCYANES

### FOOD AND WINE PAIRING

This wine will match very well with a stew (hare, boar...), a grilled red meat, and why not just with a cigar by the fire ?

### GRAPE VARIETIES

Syrah, Grenache

### TERROIR

Stony calcareous-clayey soil, with a big proportion of round smooth pebbles.

### VINIFICATION

Harvesting is done by hand in late September. Winemaking is traditional (destemmed and crushed), then placed in a tank with two daily pumping and a double load shedding until racking. During 16 months, the wine is aged in barrels for maturation and bottled for optimum aging.

### TASTING

Dark colour with ruby reflections.

Nice complexity, very rich nose of blackberry jam, moccha, blackcurrant liquor, fireplace fire and zan.

Both fresh and long mouth.

Nice sustainability.



Alc/vol 15%

Serving temperature : 16°C - 18°C

Best within 5 to 7 years



Vallée du Rhône  
Terroirs d'Accueil