

VACQUEYRAS

## CASTILLON ROUGE

2017

### AWARDS

-JEB DUNNUCK : 92/100

### 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 and Mourvedre

### TERROIR

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

### VINIFICATION

Harvesting is done by hand in late September. Winemaking is traditionnal (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 dress, purple highlights. Powerful nose with notes of candied blackcurrant, mocha, zan, eucalyptus, black pepper, blackberry coulis... Sweetness and suave tannins. Elegant.



JEB DUNNUCK



Alc/vol14.5%

Serving temperature : 16° et 18°

Best within 5 years



Vallée du Rhône  
Terroirs d'Accueil