FONTAINE DU CLOS



Alc/vol14.5% Serving temperature: 16° et 18° Best within 5 years

VACQUEYRAS

CASTILLON ROUGE

2018

AWARDS

-Jancis Robinson : 16/20 (Richard Hemming)

-Jeb Dunnuck : 92 « The 2018 Vacqueyras Castillon is a smoking little Vacqueyras, especially in this more challenging vintage. Revealling a deeper ruby/purple-tinged color as well as great nose of kirsch liqueur, black raspberries, toasted spices, and sweet garrigue, it hits the palate with full-bodied richness, rounded, expansive mid-palate, and one heck of a good finish. Enjoy this impeccably balanced, high-quality, Provençal Vacqueyras over the coming 7-8 years. It could even evolve longer.»

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

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

Clear dress with a garnet red color. Intense and complex nose, on cherry jelly, white pepper, vanilla and mocha. Powerful mouth with silky tannins. Nice sweetness on the finish.



