

VACQUEYRAS

PINCE-LAPIN

2016

AWARDS

91-93 Jeb Dunnuck : "ruby-colored, the 2016 Vacqueyras Pince Lapin checks in as a blend of equal parts Grenache and Syrah brought up in French oak. It's a new cuvée (this is the first time I've tasted it) and offers an exotic bouquet of sweet red and black fruits, peach pit, bay leaf, and an almost tropical fruit character. This carries to a medium-bodied, silky, incredibly elegant Vacqueyras that shines for its complexity, nuance, and balance. It's a beauty!"

-John LIVINGSTONE: 4 stars

-Robert Parker, Wine advocate :Rating 93 - 95

-Jancis Robinson : 16/20

FOOD AND WINE PAIRING

This wine goes beautifully with lamb or a risotto with artichokes.

GRAPE VARIETIES

Grenache, Syrah

TERROIR

Qualitative "terroir" of the "garrigues of Vacqueyras". Stony calcareous-clayey soil.

VINIFICATION

The grapes are selected and picked by hand at a place called "Pince-Lapin". Scuffed and compressed, berries are then put in a tank for a period of three to four weeks. During this period of fermentation aromas are revealed and tannins delicately extracted.

Aging is done in french oak barrels allowing a subtle exchange with the wood.

TASTING

Pretty garnet dress. Intense brilliance on blackcurrant jam, mocha, eucalyptus, black pepper ... Beautiful sweetness in attack, the tannins are delicate. Long finish, minty. Very elegant.

JEB DUNNUCK *Jancis Robinson* *Robert Parker*

Alc/vol 14%

Serving temperature : 18°C

Best before 5 to 7 years



Vallée du Rhône
Terroirs d'Accueil