

# FONTAINE DU CLOS

VACQUEYRAS

## PINCE-LAPIN 2020

### AWARDS

-Jeb Dunnuck : 92/100 : "The 2020 Vacqueyras Pince Lapin is a step up (in quality and price) and boats a vivid purple hue to go with terrific notes of blackberries, black raspberries, peppery herbs and candied orange zest. Medium to full-bodied on the palate, it's another seamless, elegant 2020 that readers will love."  
-Guide Hachette 2023 : 1 étoile

### FOOD AND WINE PAIRING

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

### GRAPE VARIETIES

Grenache, Syrah.

### TERROIR

Cuvée resulting from a parcel selection, the grapes used to make this wine come from the same plot : Pince Lapin. This piece of land transmitted its name to this cru because it is privileged by its exposure. Its vines associated with the clay-limestone soil and smooth pebbles, gives it both all its power and its elegance...

Yield : Around 35 Hectolitres per Hectare. Production : Only 2000 bottles per year.

### VINIFICATION

The grapes are selected and picked by hand at a place called "Pince-Lapin". Scuffed and compressed, berries are then placed in a tank for carbonic maceration 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

Red garnet dress. Nose on strawberry jam, violet syrup and licorice. Intensely balsamic and charming palate, suave finish.



vinous

JEB DUNNUCK

Alc/vol 15%

Serving temperature : 18°C

Best before 5 to 7 years



Vallée du Rhône  
Terroirs d'Accueil