

## VACQUEYRAS

## PINCE-LAPIN

2021

### AWARDS

- Jeb Dunnuck : 90/100
- Concours des Vignerons Indépendants 2024 : Bronze Medal
- James Suckling : 91/100
- Jancis Robinson : 15/20

### 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

Bright ruby color. Elegant, fresh nose of pepper, menthol, hearth, licorice roll and candied blackberry. Harmonious palate, both ample and delicate !

JEB DUNNUCK



JAMESSUCKLING.COM

Alc/vol 15%

Serving temperature : 18°C

Best before 5 to 7 years



Vallée du Rhône  
Terroirs d'Accueil