

VACQUEYRAS

PINCE-LAPIN

2021

AWARDS

- Jeb Dunnuck : 90/100
- Concours des Vignerons Indépendants 2024 : Bronze Medal

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.



JEB DUNNUCK



Alc/vol 15%

Serving temperature : 18°C

Best before 5 to 7 years



Vallée du Rhône
Terroirs d'Accueil