

VACQUEYRAS

REFLETS DE L'ÂME

2022

FOOD AND WINE PAIRING

Serve with red meat, stews and all types of cheese.

GRAPE VARIETIES

Grenache 70%, Syrah 15%, Mourvèdre 15%.

TERROIR

Ideally located on the guarriges of Sarrians, our vines benefit from a clayey soil, composed of smooth pebbles and gravel from alluvial origin, associated with the Mediterranean climate with its cold winters, hot summers and the famous Mistral...

Yield : Around 35 Hectolitres per Hectare.

VINIFICATION

Total de-stemming. The three varieties are vinified separately. Traditional and ancestral vinification, during 21 days on marc, under controlled temperature with two daily pumping over. Aging in concrete tanks to keep the freshness of the fruits and the terroir authenticity.

TASTING

The color of a beautiful limpidity is medium garnet. The nose sails on a spicy register, grey pepper, cachou, cardamom, incense. The mouth is serious and ample with delicate and smooth tannins.



Alc/vol14%

Serving temperature : 16°C - 18°C

Best before 5 years



Vallée du Rhône
Terroirs d'Accueil