

Origine 2013

Appellation: AOC Vacqueyras

Colour: Red

Vintage: 2013

Grape varieties: 65% Grenache, 25% Syrah, 5% Carignan, 5% Cinsault

Ageing potential: 5 to 7 years

Alcohol content: 13.5%

Production: 25.5hl – 3400 bottles

pH: 3.5

Residual sugar: Less than 1g/l

The estate's first vintage, this wine is made from 100% old vines of 65 years old, which were in place on the estate when the property was purchased that same year. This vintage has a special meaning to us: it represents the achievement and the beginning of a dream that our team has shared for a number of years.

Terroir: Our vines are located on the alluvial terraces of the Ouvèze. The soil is clay and limestone based, and covered with rolled pebbles. The rows are plowed on the surface to prevent the clay from compacting too much.

In the vineyard: All our vines have been worked without weedkillers nor pesticides since the purchase of the estate. We are also working on the implementation of biodynamic methods, and hope to develop these practices over the years to make them our only cultural approach. This vintage is made from about 65 year old vines, exclusively goblet planted. With very low yields, the harvest of these old vines is carried out exclusively by hand, in crates, to avoid the crushing of the grapes and therefore their oxidation.

Winemaking: The grapes have been de-stemmed and placed by gravity into concrete tanks. We carried out a cold pre-fermentation maceration for 48 to 72 hours (15°C). Fermentation always begins naturally without the addition of yeasts or enzymes. The vats are emptied and refilled through the cap 3 to 4 times at the beginning of fermentation, then manually punched every day for 1 week to 10 days. The maceration then lasts another 3 weeks, with some extra over pumping when needed. These wines are worked at the very least to keep all the original aromas of the fruit and the vintage.

Tasting notes: Surprisingly fresh for its age, this wine would have to be mistaken for a northern Rhone wine. This is certainly due to the Syrah, blended with Cinsault and Carignan, which brings a lot of vivacity, with aromas of redcurrants and wild strawberries, as well as pleasant notes of violets and roses. After opening, some signs of maturity appear, and the wine reveals itself generously.

Food & wine paring: This wine is ideal to be enjoyed during summer evenings, along Mediterranean cuisine: antipasti, moussaka, Italian dishes, pizzas made over a wood fire, grilled meats, mixed salads...

Service: This wine should be decanted to reveal its full potential, ideally 2 hours before serving or more. Ideal service temperature between 18°C in summer and 20°C in winter.



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