

# Origine 2014

**Appellation:** AOC Vacqueyras

**Colour:** Red

**Vintage:** 2014

**Grape varieties:** 70% Grenache, 30% Syrah

**Ageing potential:** 3 to 5 years

**Alcohol content:** 13.5%

**Production:** 22.8hl – 3000 bottles

**pH:** 3.5

**Residual sugar:** Less than 1g/l

*This is the second vintage of the Domaine, made from 100% old vines that are about 66 years old. This vintage reflects a difficult year for the ripening of the Grenache, with a lot of humidity and limited sunshine. This wine is therefore a beautiful ode to the Syrah, which has thrived in these peculiar conditions.*

**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:** This vintage is for us a very beautiful expression of Syrah: a generous bouquet of wild black fruits, blackberries and blackcurrants, with Garrigue and subsoil fragrances. On the finish, leathery notes appear on the palate, a sign of a wine of nice maturity.

**Food & wine pairing:** This vintage is ideal to pair with your numerous autumn dishes, in particular "wild life dishes", game and meat in sauces, pâtés and cold meats platters. You can also pair it well with spicy pumpkin dishes.

**Service:** This wine is best served between 18 and 20°C. Decanting or aerating this wine a few hours before serving can only be beneficial, so that it can wake up and open for mealtime.



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