

# Origine 2015

**Appellation:** AOC Vacqueyras

**Colour:** Red

**Vintage:** 2015

**Grape varieties:** 65% Grenache, 35% Syrah

**Ageing potential:** A fine vintage to keep, it will age easily for 10 years.

**Alcohol content:** 13.5%

**Production:** 87 hl – 11 500 bottles

**pH:** 3.5

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

*The estate's third vintage, this wine is made from 67-year-old vines. This vintage is the pure expression of a beautiful sunny year in the Vacqueyras region, generous and hearty as one would wish!*

**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:** On the nose, this vintage is an explosion of fresh red fruits bursting with sunshine: strawberries, raspberries and cherries. We find these aromas also on the palate, with a generosity and a beautiful length at the end of the tasting, while keeping a beautiful finesse and elegance, typical signature of this wine.

**Food & wine pairing:** This vintage will go perfectly with your winter and feast dishes, like meat stews, beautiful beef wellington or roasted beef. It will also go very well with gratinated lasagna, simmered dishes, curries or an assorted selection of cold meats.

**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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