

Re.Né.Sens 2018

Appellation: AOC Vacqueyras

Management method: In organic conversion

Color: Red

Vintage: 2018

Grape Varieties: 60% Grenache, 30% Mourvèdre, 10% Syrah

Keeping potential: 5 to 10 years.

Alcohol content: 14 %.

Production volume: 67.5 hl, i.e. 8,000 bottles and 500 magnums

pH: 3.5

Residual sugar: Less than 1 g/l

This wine comes from the young vines of the estate planted in 2014.

Terroir : The vines are located on the alluvial terraces of the Ouvèze. The soil is composed of clay and limestone, over which are some rolled pebbles. The rows are ploughed on the surface, to prevent the very clayey soils from becoming too compressed.

In the vineyard : All our vines have been worked without weedkillers or pesticides since the acquisition of the estate. We are also working on the implementation of biodynamic methods of maintenance and farming, and hope to develop these practices over the years, to make them our driving method. This cuvée comes from young vines planted in 2014, planted in palissage. The harvest is done by hand, in crates, to avoid the crushing of the berries and thus their oxidation.

Vinification: The bunches of grapes were destemmed and then vatted by gravity in concrete tanks. We carried out a cold pre-maceration for 48 to 72 hours. Fermentation begins naturally without any addition of yeasts or enzymes. The vats are racked 3 to 4 times at the beginning of fermentation, then racked manually every day for 1 week to 10 days. The maceration then lasts for another 3 weeks, with some pumping over, for a gentle extraction. These wines are worked to a minimum to keep all the original aromas of the fruit and the vintage.

Tasting : On the nose, this vintage is a subtle blend of red and black fruits, with light spicy overtones. We find these aromas on the palate, all in finesse. The tannins are silky and the alcohol is discreet. The typicality of this cuvée is that it is light and easy to drink, even without accompaniment.

Food & wine pairing : This vintage will go wonderfully with your aperitif platters, grilled red meats and other grilled dishes. It will also go very well with Italian and Mediterranean dishes such as lasagne, greek salad, stews and mildly spiced curries.

Serving suggestions: This wine is best served at 18°C. Open the bottle at the time of consumption.



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