



AOP : Vacqueyras

Vintage: 2016

Blend : 65% Grenache, 35% Syrah

Alcohol content : 14% vol

Bottle quantity : 5 000

Residual sugar: Less of 1g/L

ORIGINE

In the vines

Our vines grow on the alluvial terraces of the Ouvèze River in clay-limestone soil, covered with rolled pebbles.

Since 2013, we have strived to manage the estate in a sustainable and environmentally friendly manner, without the use of weedkillers or pesticides.

Origine comes from the old vines, planted in gobolet style, in the 1960's. The harvest is done by hand, in crates, to avoid crushing the berries and causing early oxidation.

In the wine cellar

The grapes are completely destemmed and then dropped into concrete vats; we use gravity instead of pumps to move the grapes.

They then undergo cold pre-maceration for 48 to 72 hours. Fermentation starts with indigenous yeasts and without adding SO₂ or enzymes.

The delestage ("rack and run") is done 3 to 4 times at the start of fermentation, then the "cap" is manually punched down every day for 7 to 10 days. Maceration lasts another 3 weeks, with some pumping over, to ensure gentle extraction. We work the grapes as little as possible to keep all the original aromas of the fruit and the vintage.

Food & wine pairings

Food & wine pairings: we suggest pairings with red meats such as skirt steak, prime rib, or even kidneys. Serving tip: this wine should ideally be served at room temperature between 18 and 20°C (65-68°F). Open 1 hour before service.

Our view

The vintage particularly reflects the origin of the estate.
2016 is luscious, fresh, a red fruit juice.

