

AOP : Vacqueyras

Vintage : 2024

Blend : Grenache - Mourvèdre - Syrah

Alcohol content : 13.5 %vol

Bottle quantity : 10 000

Residual sugar: Less of 1g/L

RE.NÉ.SENS

In the vines

Our vines flourish on the Garrigues de Vacqueyras plateau, on the alluvial terraces of the Ouvèze river. This clay-limestone terroir, covered with rolled pebbles, is enriched by a singularity: the Étang des Garrigues, at the very heart of our estate. It shapes our climate and gives the wine its own identity. Since 2013, we've been growing our vines organically. A choice guided by common sense: preserving the life of the soil, working without pesticides or weedkillers, seeking balance rather than control.

Re.né.sens was born from young vines planted in 2014, trained on trellises, on this living, coherent terroir.

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.

Wine and food pairing

Food & wine pairing : Roast rib of beef with thyme and garlic - Traditional cassoulet - Duck magret with red fruit sauce

Serving suggestions: This wine is best served between 18 and 20°C.

Open the bottle a few minutes before serving.

About

Date de début : le 30 août 2024

Date de fin : le 22 septembre 2024

Une pluviométrie généreuse au printemps.

L'avance des maturités reste proche de celle de 2023, avec un léger décalage de 2 à 3 jours.

pH plutôt élevés : la clé a été la précision de la date de vendange.

Au final, un millésime frais et équilibré.



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In the wine cellar

The grapes are de-stemmed and gravity-fed into concrete vats after 48 to 72 hours of cold maceration. Fermentation is carried out using indigenous yeasts, with no additions.

To preserve the fragile color of the 2023 vintage, we use light pumping-over and 3 to 4 délestages at the start of fermentation. Manual punching down lasts 7 to 10 days, ensuring gentle extraction.

This approach respects the fruit and balance of the vintage.

Food & wine pairings

Food & wine pairing : Roast rib of beef with thyme and garlic - Traditional cassoulet - Duck magret with red fruit sauce

Serving suggestions: This wine is best served between 18 and 20°C.

Open the bottle a few minutes before serving.

Our view

Start date: August 30, 2024

End date: September 22, 2024

Generous rainfall in spring.

Early ripening remained close to that of 2023, with a slight delay of 2 to 3 days.

pH rather high: the key was precision in the harvest date.

All in all, a fresh, well-balanced vintage.

