

AOP : Vacqueyras

Vintage: 2020

Blend : Grenache - Syrah

Alcohol content: 15.5% vol

Bottle quantity : 4732

Residual sugar: Less of 1g/L

ORIGINE

In the vines

On terraces covered with large alluvial pebbles from the Ouvèze river, this cuvée comes from vines, including several old plots, some planted in 1958, all trained in gobelets.

Since 2013, we have been cultivating the estate according to the principles of organic farming.

This choice reflects a deep conviction: to preserve the life of the soil without resorting to synthetic pesticides or weedkillers, in keeping with a sustainable and coherent agronomic balance.

With naturally low yields, the grapes are harvested exclusively by hand, in crates, to preserve the integrity of the berries and avoid any oxidation.

In the wine cellar

The harvest is de-stemmed, then vatted by gravity. Fermentation begins naturally, without the addition of yeast or enzymes. The vats are racked 3 to 4 times at the start of fermentation, then hand-pigmented every day for 1 week to 10 days. Maceration lasts a further 3 weeks, with regular pumping-over. Our wines are worked as little as possible to retain all the original aromas of our terroirs and its vintage.

Food & wine pairings

Food & wine pairing: Pair with red meats such as onglet, côte bœuf, or kidneys.

Serving suggestion: this wine is best served between 18 and 20°C.

Open 1 h before serving.

Our view

The 2020 reds, born from a sunny yet temperate vintage, combine suppleness, purity, and elegance for an ideal balance.

