

AOP : Vacqueyras

Vintage: 2023

Blend: Grenache - Mourvèdre - Syrah

Alcohol content: 15% vol

Bottle quantity : 10 000

Residual sugar: Less of 1g/L

RE.NÉ.SENS

In the vines

Our vines grow 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 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 21, 2023

End date: September 29, 2023

Between heat, storms and climatic contrasts, 2023 put the vines to the test.

Despite everything, the wines are balanced, fresh and promising.

A technical vintage.

