



AOP Vacqueyras

Magnum Vacqueyras - 150 cl

Organic Wine



This confidential cuvée, from the oldest vines of the estate, is only available in magnum, of which only 200 bottles have been produced. Here you can discover a robust, tasty and complex wine. A sun-drenched Vacqueyras, with its gently spicy notes that sprinkle a delicate compote of ripe black fruits.

60% Grenache noir, 20% Syrah and 20% Mourvèdre

Service temperature: 16-18°C

Appellation: AOC Vacqueyras

Type: red

Number of passes produced: 200

Planted area: 0.25 ha

Planting density: 4,500 plants/ha

Yield: 15 hl/ha

Average age of the vines: 100 years

Hand-harvested

Terroir: Red stony clay and sandy-silty soil

Winemaking: total destemming, vatting for 3 weeks, vinification in stainless steel tanks, traditional vinification with reassembly and unloading.

Aging: 18 months in stainless steel tanks

Alcohol content: 13% vol.

Viticultural labels: AB Organic
Agriculture

Allergens (sulphite): Contains sulphites

Allergens (egg): Does not contain egg
or egg-based products

Allergens (milk): Does not contain milk
or milk-based products