

Supple, greedy and fresh wine, it expresses Vacqueyras land through young vines and secondary grape varieties.



Informations :

Appellation :	AOP Côtes du Rhône Red
Viticulture :	Certified « Organic Agroculture »
Soils :	Safre and sandstone.
Grape varieties :	Grenache (50%), Counoise & Cinsault (40%), Syrah.
Vine Training Method:	Young vines growing on rich and healthy soil.
Average production:	10.000 bottles

Vinification :

Harvest by hand in small crates, rather early to keep the energy, the liveliness. Fermentation with indigenous yeasts, smooth extraction and short maceration. Vinified, as usual, in concrete tanks, sulphur-free process. Spring bottling for a 10.000 bottles production.

Tasting advices suggestion :

Focusing on secondary grape varieties, Les Calades is made of a red fruit bouquet. Easy approach, supple and fresh, enjoyable immediatly to keep as much fruityness as possible.

