

Selected from the oldest parcels of our vineyard, this wine for ageing gives the finest expression of our terroir.



Informations :

Appellation :	AOC Vacqueyras Red
Viticulture :	Certified « Organic Agroculture »
Soils :	Safre and Sandy Loam
Grape varieties :	Grenache noir 55%, Syrah 25%, Cinsault, Mourvèdre
Age of the vines :	45 years
Vine Training Method:	Gobelet méditerranéen and Cordon de Royat
Yield of vines :	30 hl/ha
Average production:	35000 bottles/year

Vinification :

Manual harvest, partial destemming, about a third of the harvest.
Fermentation with natural yeasts. Maceration during 3 weeks.
Ageing 18 months in demi-muids (used barrels of 600l).
Bottling without fining nor filtering.



Tasting advices suggestion :

Game meat and slow cooked red meat will match this gastronomic redwine with success. We recommend to consume it within 10 years of harvest.