



Vieilles Vignes

AOC VACQUEYRAS Red

Soils: Chalky clay.

Grapes varieties: Grenache 60%, Syrah 20%,
Mourvèdre 20%

Age of the vines: 60 years

Yield: 30 hl / ha

Vinification: Harvest by hands with sorting grapes. Entire de-stemming. Fermentation with natural yeasts. Maceration of 20 days with punching. Ageing 18 months in “demi-muids” (barrels of 600 l). Bottling without fining and filtering.

Tasting advices: can be drunk now and over 8 years.