



Les 2 Monardes

AOC VACQUEYRAS Red

Soils: Chalky grit and sandy clay.

Grapes varieties: Grenache 70%, Syrah 30%

Age of the vines: 40 ans

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 1 year in tanks and barrels. Bottling without fining and filtering.

Tasting advices: can be drunk now and over 4-5 years.