



Les Calades

AOC VACQUEYRAS Red

Soils : Limestone, clay and sand.

Grapes varieties: Grenache 70%, Syrah 20%,
Cinsault 10%

Age moyen des vignes : 35 ans

Age of the vines: 35 years

Vinification: Harvest by hands with sorting grapes. Entire de-stemming. Fermentation with natural yeasts. Maceration of 15 days with punching. Ageing 6 months in concrete tanks. Bottling without fining and filtering.

Tasting advices: can be drunk now and over 3 years