

Vieilles Pignes

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



Informations :

Appellation :	AOC Vacqueyras Rouge
Viticulture :	certified « Organic Agriculture »
Lieux-dits :	Les Pendants, Les Saints Papes, Le Moulin
Soils :	Clayey hillsides
Grape varieties :	Grenache noir 70 %, Mourvèdre 15 %, Carignan 15 %
Yield of vines :	65 years
Vine Training Method :	Gobelet méditerranéen
Vines Yield :	18 hl / ha
Average annual production :	8 000 bottles

Vinification :

Harvest by hands, grape selection and sorting-out.
Entire destemming.
Fermentation with natural yeasts.
Maceration of 15-18 days with punching.
Ageing 18 months in concrete tanks and “demi-muids” (barrels of 600 l).
Bottling without fining nor filtering

Tasting advices suggestion :

Table wine, it'll best express in accompaniment of duck, lamb and mushroom dishes.
Semi-garde wine, we recommend to consume it within 8 years of harvest.

