



# Vacqueyras

**LOCATION :** This wine comes from directly west-facing parcels located on the plain of Vacqueyras.

## VINEYARDS AND TERROIR :

The Grenache, Syrah and Mourvèdre vines are 35 years on average and planted on good draining alluvial and sandy soils.

**GRAPE VARIETIES :** Grenache noir (50%) Syrah (40%) Mourvèdre (10%)

## PRODUCTION :

The grapes are entirely de-stemmed and placed in temperature-controlled vats for around 24 days with two rack-and-return operations at the start of fermentation, followed by two pumping-over operations per day. 60% of the wine is aged in vat, and 40% in 450L barrels previously used for 1 or 2 vintages, for a period of 12 months, before being blended with the vat-aged wine.

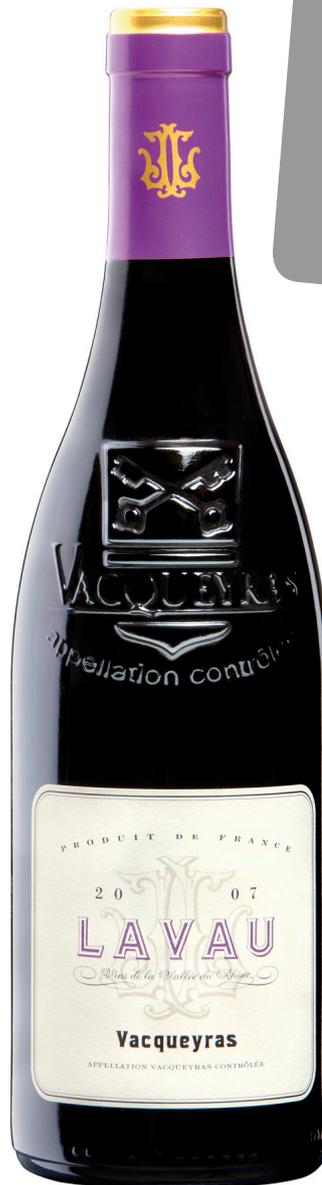
## TASTING NOTES :

Great finesse on the nose, which releases a mixture of red fruit, fig and soft spicy notes.

On the palate, the wine shows great elegance and a lovely weave of red fruit and very fine tannins.

## SERVING AND FOOD PAIRING :

Serve at 17-18°C to allow the wine to express its full complexity. Decanting is not necessary and the wine expresses itself in the glass immediately after opening. Ideal with a rib of beef, or paired with an entrecôte steak with herb butter.



## Grape varieties ID card:

*Grenache noir* : originally from Spain, the Grenache is the emblematic grape of the south Rhône Valley. It is very resistant to drought and provides very sweet juice. It is usually blended and contributes to the power and volume displayed by the wines from the southern Rhône Valley.

*Syrah* : as it is not very resistant to the Mistral wind, this grape variety is often trained. It produces highly coloured wines with a beautiful purplish hue, and intense fruit or spice aromas, depending on the appellation. It combines very well with the Grenache, imparting freshness, fruit and tannin to the blend.

*Mourvèdre* : this grape variety, originally from Spain, ripens late and produces wines which are intense and powerful yet show great finesse. It is particularly suitable for maturing and ageing in oak if the maturity is well managed.

## The 2015 Vintage

After a wet winter and spring, followed by a few showers in June, the vines were able to withstand the extreme summer droughts due to the water reserves. Ripening conditions were optimal with sunny days and cool nights, accompanied by a light Mistral wind. The harvested grapes showed exceptional concentration and balance. 2015 is a great vintage.

Find out more on our website [www.lavau.fr](http://www.lavau.fr)

