



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.



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