

# Vacqueyras - Red - 2024



## Vacqueyras Soil type

Vacqueyras is located right next to Gigondas AOC. It mostly stretches on Sarrians territory, where is the famous plateau named "Les Garrigues". This area is made of clay and rocks. The beautiful landscape of the "garrigue" is typical of the Mediterranean area. The wine itself smells of spices, dried herbs... you will taste the "Garrigue" in your glass, welcome to Provence...



## Grape variety

Grenache noir, Syrah, old Cinsault and Mourvèdre.



## Winemaking & ageing

Traditional wine-making methods, temperature controlled fermentation. Long soaking on the skins. Ageing in concrete vats and 3 years old barrels. Bottling after 14 months.



## Tasting

Deep, intense hue. Aromas of fresh black fruit a little meaty, with dried herbs smells. On the palate, the richness of the tannins harmonizes with the smoothness of the wine. The finish is long, with spices aromas, licorice. A typical wine from this specific terroir called "Les Garrigues".



## Advices

To drink between 1 and 7 years. Best poured at 17°C.



## Food and wine Pairings

Grilled lamb chops with herbs, stuffed tomatoes, pot-au-feu, sausage and mashed potatoes

Vegetarian: Grilled eggplant with garlic, tomato sauce and mozzarella

Contains sulfites

DOMAINE LA  
GRANGETTE  
SAINT JOSEPH