

Grapes

55% Grenache
45% Syrah

Region/Appellation

AOP Vacqueyras

Alcohol by volume

14.00%

Residual Sugar

less than 1 g/l

pH

3.78

Total Acidity

4.35 g/l

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

26/11/2024

Vacqueyras Avarum 2021

6x75cl

Winemaker Notes

Intense and generous with notes of black fruit and then spicy touches. It is full and rich on the palate with a great freshness. Tannins are silky and elegant with a palate dominated by red fruits.

Vineyard

The vines are located on calcareous sandstone and gravelly clay terrace.

Winemaking

The de-stemmed grapes are fermented in concrete tanks. The alcoholic fermentation temperature is controlled at around 25°C to preserve as much varietal aromas as possible. Gentle pumping over operations are carried out on a daily basis to delicately extract aromatic substances, colouring matter and tannins. At the end of the alcoholic fermentation, the temperature is increased to allow the polymerization of the tannins during the maceration phase. Post fermentation maceration lasts about four weeks. Wine is mainly aged in concrete vats, with a less important part in 600 litre barrels. Bottling takes place 12 months later

Vintage

The 2021 harvest in the Rhône Valley was challenging, as spring frosts were followed by summer heatwaves. The resulting smaller yields were of high quality, with meticulous vineyard management and selective harvesting ensuring the production of expressive and balanced wines, reflecting the unique terroirs of the region.

Food match

Grilled and Roasted Red Meats

Enjoy with beef, game and roasted vegetables

