

Grapes

60% Grenache  
40% Syrah

Region/Appellation

AOP Vacqueyras

Alcohol by volume

14.50%

Residual Sugar

1 g/l

pH

3.69

Total Acidity

4.65 g/l

Drinking Window

2024 - 2027

Tasting Guide

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

Tasting note printed

26/11/2024

# Vacqueyras Avarum 2022

## 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

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### Vintage

M. CHAPOUTIER had to “keep calm and carry on” throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

### Food match

Grilled and Roasted Red Meats

Enjoy with beef, game and roasted vegetables

