

Vacqueyras

BLEND

60% Syrah, 30% Grenache, 10% Mourvèdre

TERROIR

Syrah's are coming from clay and limestone soils as well as clay alluviums (pebbles).

Old Grenache (over sixty years old) are planted on pebbles terraces.

Centenaries Mourvedre on alluvial terraces.

WINE MAKING

Grenache fermented and aged in small concrete tanks.

Syrah fermented in tanks, then (after malolactic fermentation) aged in barrels of one wine during 12 months.

Mourvèdre aged in combination of one to three years barrels.

SERVICE 14-15°C

AGEING POTENTIAL start drinking in one to two years, cellaring up to 7/8 years

FOOD PAIRING

7 hours lamb— lamb Tajine with prunes - roasted pork with sage - Mild thai curry beef

RATINGS

91-93 /100 Parker

One of the standouts in the portfolio is the 2015 Vacqueyras and it's a full-bodied, charming, even sexy blend of 60% Grenache, 30% Grenache and 10% Mourvèdre that's aged in a combination of one- to three-year-old barrels. Giving up loads of black raspberries, plums, spice box and garrigue, it hits the palate with an expansive, rounded and ripe profile that just begs to be drunk. I expect it will benefit from a year or two of bottle age and shine through 2025.

91/100 suckling

This has a rich, supple and settled feel, after a couple of years of bottle age, delivering a grounded, red-plum and berry style that holds quite good length. Drink now.



RED



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