



Certified organic wine, FR-BIO-01.



## Vacqueyras AOC 'Les Primaires'

### The vineyard:

Appellation: Vacqueyras AOC

Vine age: 40 ans

Grape varieties: 70% Grenache Noir, 20% Syrah, 10% Mourvèdre

### The soil:

Situated in the Vacqueyras garrigue, the vines grow partly on red clay soils with rounded pebbles, and sandy soil and sandstone (gravelly).

### Wine making:

Traditional wine making process. Total de-stemming of grapes after harvesting. After a pre-fermenting cold (18°C) maceration, the long maturation in vats lasts 3 weeks. No yeast added, naturally occurring yeasts are used.

ABV: 14%

### Tasting notes:

Appearance: Bright, beautifully intense colour.

Bouquet: Gourmand, with aromas of crystallised fruits.

Taste: Full-bodied and well-rounded, this wine offers aromas of red and black fruits, and produces a balance between power and finesse.

### Serving temperature and food pairings:

Serve at 16°C.

Serving suggestions: This wine's elegance is ready to enjoy now with a meat stew.

### When to drink:

Ready now and can be kept for 3 to 5 years.

