

Les Calades

AOP Côtes du Rhône Red

Supple, greedy and fresh wine, it expresses Vacqueyras land through young vines and secondary grape varieties.



Grape varieties & terroir

Grenache (50%), Counoise & Cinsault (40%), Syrah.

Safre and sandstone. Young vines growing on rich and healthy soil.

Vinification process

Harvest by hand in small crates, rather early to keep the energy, the liveliness. Fermentation with indigenous yeasts, smooth extraction and short maceration. Vinified, as usual, in concrete tanks, sulphur-free process. Spring bottling for a 10.000 bottles production.

Tasting

Focusing on secondary grape varieties, Les Calades is made of a red fruit bouquet. Easy approach, supple and fresh, enjoyable immediatly to keep as much fruityness as possible.

