

Vieilles Dignes

AOP Vacqueyras Red

Selected from the oldest parcels of our vineyard, this wine for ageing gives the finest expression of our terroir.



Informations :

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| Appellation : | AOC Vacqueyras Red |
| Viticulture : | Certified « Organic Agroculture » |
| Soils : | Safre and Sandy Loam |
| Grape Varieties : | Grenache noir 55%, Syrah 25%, Cinsault, Mourvèdre |
| Age of the vines : | 45 years |
| Vine Training Method : | Gobelet méditerranéen and Cordon de Royat |
| Yield : | 30 hl/ha |
| Average production : | 35000 bottles/year |

Vinification :

Manual harvest, partial destemming, about a third of the harvest.
Fermentation with natural yeasts.
Maceration during 3 weeks.
Ageing 18 months in demi-muids (used barrels of 600l).
Bottling without fining nor filtering.

Tasting advices & suggestion :

Game meat and slow cooked red meat will match this gastronomic red wine with success.

We recommend to consume it within 10 years of harvest.

