

Vacqueyras L'Atelier



VACOUL

L'Atelier

VACQUEYRAS

Deep

Service

17°

Laying down 7 years

Complex

A WORD FROM THE SOMMELIER

A generous, complex wine with a fresh aroma, perfect balance on the palate and a fine structure thanks to the elegance of its tannins.

AROMATIC RANGE



black pepper



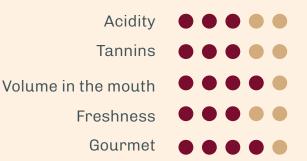


wild strawberry

clove

nutr





GRAPE VARIETIES

60% Grenache noir 30% Syrah 10% Mourvèdre, Cinsault

TERROIR

A vineyard located in Vacqueyras, protected by the Dentelles de Montmirail, with a wide variety of soils and terroirs that give this cuvée its rich aromas.

VINIFICATION

Traditional vinification in concrete tanks. Long tank fermentation period (21 days). Total destemming. Racking to improve colour extraction, pumping over, manual punching down.

AGEING

Aged in concrete tanks.



FOOD AND WINE PAIRING

Roast pigeon with wine sauce Young cockerel with sweet potatoes A cheese platter



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