

AOP VACQUEYRAS red BEAUMIRAIL

Gigondas

LACAVE

LES VIGNERONS DE GIGONDAS



A magnificent red colour with deep purple accents.

From the 1st nose, it reveals to us all its presence and its elegance. Its scent speaks to us of blackberries, blackcurrant and black cherries ripped under the sun of the Vaucluse. Then, after aeration, we discover more scented notes: fresher, slightly acid with touches of blueberries and plums. Its frank attack seduces us by its fond. The Tannins are delicate and melt themselves in the richness of the body of the wine. Its aromatic finale consists at first of spicy notes of nutmeg and clove, to then develop a subtle perfume of violets and of liquorice. Take advantage today of its youth, its freshness to accompany a variety of basic and sunny dishes.

Service temperature: 16-17°

Laying down: 3 – 4 years

Pairing wine & food: Stew-pan of vegetables. Quails with cherries and peppers of Setchouan. Beef Salad marinated in mixed herbs.

PROPRIÉTAIRES
RÉCOLTANTS
MIS EN BOUTEILLE
À LA PROPRIÉTÉ

Location: over the commune of Vacqueyras, south of the vineyards of Gigondas at the foot of the Dentelles de Montmirail.

Soils types: alluvial deposits and glacier terraces dating from the Riss period.

Warm and dry climate with an important period of sunshine.

Yield average 33 hl/ha

Grapes varieties:

63% Black Grenache

24% Syrah

13% Mourvèdre and Cinsault

Vinification: Traditional method. Complete de-stemming upon reception of the grapes. Cold maceration, pre-fermentation (18°C).

Long vatting (about 21 days). Control of the temperatures between 23°-30°C. Unballasting, punching of the cap, daily pumping-over.

Maturing in tank.

- Bottle bourgogne Vacqueyras 750 ml
- Naturel cork
- Cases 6 x 750 ml
Unit weight: 8 kg
- Euro Pallet 80x120 of 630 bottles
5 lays x 21 cases