

O G I E R VACQUEYRAS

Appellation Vacqueyras contrôlée

LA POURPRE

THE CARDS IN HAND

Nature

At the foothills of the Dentelles de Montmirail, these vine terraces cover the clay-limestone hillsides overlooking the valley. The soils' excellent drainage properties, combined with the effects of the Mistral winds and the Sun, result in wines with exceptional strength and character

The hand of man

Grenache thrives in this terroir and dominates the blend, complemented by Mourvèdre and Syrah. The vines are gobelet trained and the average yield is 28 hl/ha. Manual harvests and long vatting periods

Character and potential

Organoleptic profile: subtle notes of thyme and rosemary intertwine with blackcurrant, crushed raspberries and a hint of violet. The wines produced in this AOC are powerful yet gain in elegance after some time in the bottle

OUR AMBITION

Vision

Edouard Guérin: 'The challenge is to tame this highly demanding terroir and translate its character with finesse. I rarely allow for more than 15% of the crops to be vinified with their stalks which allows for longer macerations and deeper extractions.'

Profile

What we are looking for here is complexity! The nature and exposure of the soils ensure excellent potential for this appellation which remains something of a little known gem

Tasting notes

« Bouche ample, franche, d'une belle personnalité - bel équilibre entre les épices et la fraîcheur du fruit - tanins bien présents mais fins. Un vin de séduction, entier ! »



Soil types : Clay-limestone hillsides & ancient alluvial terraces composed of pebbles and sand

Varietals : Grenache, syrah, mourvèdre

Vinification :

The Grenache is partially de-stemmed, depending on the vintage, leaving no more than 15% of the grapes with their stems – 1 to 2 rack and returns during fermentation, daily pumping overs and long maceration lasting 26 to 40 days - Controlled temperatures of 26 to 30°C

Ageing : 60% in concrete vats, 30% in barrels and 10% in demi-muids for 10 months

Food & wine pairing : Roasted or sauce-based red meats and game

Serving temperature : 15-16°C

Cellaring potential : 3-5 years

KEY POINTS

- Vinous
- Deep and rich
- Strong personality