



Le Sauvage

VACQUEYRAS ROUGE

Grape Composition :

60% Grenache Noir, 30% Syrah, 10% Mourvèdre and Cinsault.

Vinification :

Vinification traditional. A long vinification period with hand pumping for an optimal extraction.

Destemmed or not :

100% destemmed.

Fermentation :

25 days of fermentation and maceration.

Yeast :

Natural.

Ageing :

Concrete tank.

Soil composition :

A beautiful terroir at the foot of the Dentelle de Montmirail. A mix of clay and limestone soil or clay and sand. Vineyards both on a plateau of garrigues and river terraces.

Exposition :

Flat river bed and west facing terraces.

Vine age :

50 years old.

Density :

3 500 vines per HA.

Harvest type :

Hand Picked.

Method :

Direct press.

Malolactic - yes/no :

Yes.

Residual sugar :

Less than 2 grams per litre.

Alcohol percentage :

14.5%.

Tasting notes :

A beautifully elegant wine dominated by notes of dark fruit with floral notes of violet, lavender and garrigues.

Food pairing :

A lovely wine to serve with a slow cooked lamb shoulder and root vegetables, cow's cheese or a charcuterie plate.

Cellaring :

7 years.

