

Vacqueyras

2016

"“Youthful violet. Red and blue fruit liqueur aromas are complicated by suggestions of licorice, smoky minerals and star anise. Primary blueberry and black raspberry flavors deepen on the back half while maintaining vivacity. Round, slow-building tannins frame an impressively long, smooth finish that leaves a juicy blue fruit note behind.” Josh Raynolds – Vinous – November 2018"



AWARDS

94 Pts Vinous
90-93 pts Jeb Dunnuck
**** John Livingstone Learmonth
15/20 Bettane & Desseauve

Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with picking taking place between early to late September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative particularly for southern appellations.

Grape varieties

50% Grenache, 50% Syrah

Terroir

Our selection commes from the Quaternary alluvial terraces of the “Garrigues”, in the Western section of the appellation. This thick layer of gravel, pebbles and red clay provides a rich and generous aromatic pallet.

Winemaking

Harvest of the Syrah grapes started on September 9th and Grenache grapes on September 23rd. 13 months ageing in 275 liter Laurus barrels (new and one-year).
Bottled on June 8th 2018.
4016 bottles and 120 magnums produced.

Service & food pairing suggestions

Leg of lamb in Provençal style – Duck aiguillettes with raspberry vinegar sauce
Serve at around 13° to 15°C (60° to 64°F). Open an hour before tasting.
Best enjoyed between 2018 and 2026