



Domaine Bessons Dupré, AOP Vacqueyras, Rouge, 2018

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

Domaine Bessons Dupré perpetuates many years of winegrowing tradition. Located at the foot of the Dentelles de Montmirail massif, the family estate comprises 44 hectares, and is one of the largest in Vacqueyras.

TERROIR

The old vines on stony plateaux and garrigue take advantage of the vineyard's abundant sunshine.

VINIFICATION

Our cellarmaster tastes the grapes from each plot and makes a rigorous selection to ensure that your wine comes from the best fruit. Winemaking methods combine the best of tradition and modernity.

AGEING

Eight to ten months' ageing develops complexity and powerful aromas.

VARIETALS

Grenache noir, Syrah, Cinsault

SERVING

Best served at 16-18 °C. Enjoyable now, but will express its full potential in the next 4 years.

TASTING

This wine's very aromatic bouquet is redolent of spices and blackcurrant. It is also very long on the palate, with hints of black fruit, liquorice, and spices.

FOOD PAIRINGS

Bessons Dupré is ideal with leg of lamb roasted with herbes de Provence, a nice vegetable casserole or rabbit in mustard sauce.



Rhonéa
228 Route de Carpentras, 84190 Beaumes de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr     

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

