



# Domaine du Grand Prieur, AOC Vacqueyras, Rouge, 2021

AOC Vacqueyras, Vallée du Rhône, France

Domaine du Grand Prieur is one of the oldest estates in Vacqueyras as the property dates back to the year 980.

# **PRESENTATION**

Located in the "Hautes Garrigues" in Sarrians, the estate has been created by Guillaume the 1st, Count of Provence. In 1880, the Gras family acquired the property. Today, Léo Gras and his two sons look after the vines, respecting the family tradition.

### **TERROIR**

Terraces of pebbles on clayey soils

#### **WINEMAKING**

Destemming of the grapes. Fermentation in stainless steel tanks with regular pumping over. Maceration lasts for around 3 weeks.

## **VARIETALS**

Grenache noir 60%, Syrah 35%, Mourvèdre 5%

## TECHNICAL DATA

Residual Sugar: inferieur à 2 g/l

# 15 % VOL.

# SERVING

16-18°C

#### TASTING

Aromas of morello cherries and violet with hints of soft spices. The palate is round with smooth tannins. The finale is long with notes of garrigue and liquorice.

# **FOOD PAIRINGS**

Roasted meat, cheeses, French ratatouille...

## **REVIEWS AND AWARDS**

**JEB** DUNNUCK

87-89/100

"[...] the 2021 Vacqueyras Domaine Du Grand Prieur is a medium-bodied, elegant wine with lots of traditional notes of red and black fruits, spice, and pepper. It's balanced, has juicy acidity, and a good finish."

Jeb Dunnuck





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91/100

"An intense, peppery and juicy but characterful blend of grenache and syrah. Aromas of red berries, cherries, dried herbs, grilled meat and some earth as well. Creamy tannins. Fleshy, with loads of berry character and a flavorful finish."

James Suckling



15/20

"60% Grenache, 40% Syrah, Mourvèdre, Cinsault. Fermented in stainless steel, with maceration lasting three weeks. Cask/tank sample.

Tasted blind. Dark fruit and spicy nose. Firm and pronounced tannins are dominant; they feel slightly drying on the mid palate. Moderate concentration of fruit – a firm style that needs time to come together." Alistair Cooper, Jancis Robinson, 14/11/2022

