





Domaine de la Curnière, AOC Vacqueyras, Rouge, 2022

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

The Rame family, from Vacqueyras, settled on the "La Curnière" lieu-dit and started planting vines at the end of the 18th Century. More than two centuries later, the Rame family perpetuates its know-how and runs the vineyards under sustainable practices to offer a fruity and authentic wine.

THE VINTAGE

Between heat and drought, the weather conditions have been challenging again this year. However, thanks to the remarkable resilience of our vines and the dedicated efforts of our Artisan Winegrowers and technical staff, the 2022 vintage promises to be of outstanding quality.

TERROIR

On these sunny slopes, north of the village of Vacqueyras, grapes flourish on a great terroir, made of fine, light-brown clay sands of the "Font des Papes cone" (Miocene period - end of the Tertiary).

WINEMAKING

Traditional vinification. Fermentation lasts 12 days in stainless steel tanks, under controlled temperatures.

AGEING

8-10 months in oak barrels

VARIETALS

Contains sulphites.

Grenache 50%, Syrah 40%, Mourvèdre 10%

SERVING

16-18°C

TASTING

Black fruit aromas. Smooth and velvety on the palate with soft tannins. Well-balanced with red and black fruit aromas.

FOOD PAIRINGS

Roasted vegetables, grilled meat with rosemary...

REVIEWS AND AWARDS



Or

Concours des vins d'Orange Or







Argent

Concours Général Agricole Paris Médaille d'argent

