



Domaine de la Curnière, AOC Vacqueyras, Rouge, 2021

AOC Vacqueyras, Vallée du Rhône, France

An Estate that dates back from the 18th Century, built in 1789.

PRESENTATION

The Rame family, from Vacqueyras, settled on the "La Curnière" lieu-dit and started planting vines. On these sunny slopes, north of the village of Vacqueyras, Grenache & Syrah 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).

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.

WINEMAKING

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

AGEING

8-10 months in oak barrels

VARIETALS

Grenache, Syrah, Mourvèdre

14.5 % VOL.

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

JEB DUNNUCK

89/100

"Based on Grenache and Syrah, the 2021 Vacqueyras has an attractive, medium-bodied, balanced style as well as ample raspberry and cherry fruits, some leather and peppery herb nuances, fine tannins, and notable purity. It shows more floral characteristics with time in the glass and is an impeccably made Vacqueyras that should evolve for 7-8 years, probably a decade if well stored."

Jeb Dunnuck, Jeb Dunnuck, 16/03/2023







15/20

"Grenache, Syrah. Fermented in stainless steel and aged 8–10 months in oak barrels.

Tasted blind. Chewy fruit on the palate, the tannins are quite firm, moderate acidity. Relatively simple style, lacks a little concentration."

Alistair Cooper, Jancis Robinson, 01/09/2022



