





Domaine de la Curnière, AOC Vacqueyras, Red, 2023

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

The Rame family, from Vacqueyras, settled on the "La Curnière" lieu-dit and started planting vines by 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

2023 was a year full of contrasts: warm temperatures at the end of December and beginning of January raised concerns about early budding; a return to normalcy continued until February with relatively cool weather; a persistent drought accompanied by a strong Mistral wind, followed by regular rainfall until the end of June. Thanks to constant vigilance in the vineyards, the berries were healthy and well-ripened when harvest started, promising one of the finest vintages of the past decade.

TERROIR

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).

WINEMAKING

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

AGEING

8-10 months in oak barrels

VARIETALS

Grenache 50%, Syrah 30%, Mourvèdre 20%

Contains sulphites.

SERVING

14-16°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 Général Agricole Paris Médaille d'or, 26/02/2024





JEB DUNNUCK

89-91/100

"The 2023 Vacqueyras Domaine De La Curnière is based on Grenache, Syrah, and Mourvèdre. It has terrific purity in its ripe red, blue, and black fruits as well as leather, savory garrigue, and floral notes. This balanced, medium-bodied, supple, elegant Vacqueyras has fine tannins and a rock-solid finish. It should drink nicely right out of the gate."

Jeb Dunnuck, 01/04/2025





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