



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



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