



Château des Hautes Ribes, Vacqueyras, Rouge 2022

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

Château des Hautes Ribes rises up in the middle of the Hautes Garrigues vineyards of Vacqueyras. Created in 1830, the estate is surrounded by 30 hectares of vines. Located at the foot of the Dentelles de Montmirail, the vines are grown with loving care by the Claudel family, to produce a wine that is generous and incomparably flavoursome.

TERROIR

Stony soils with clay and limestone in the underground

WINEMAKING

Harvest at optimal maturity. The grapes are maintained at a low temperature for three days, to retain maximum fresh fruit aromas. Alcoholic fermentation takes place at 25-30°C, with a long vatting time of about two weeks.

VARIETALS

Grenache noir 60%, Syrah 30%, Cinsault 10%

15,5 % VOL.

Contains sulphites.

SERVING

16-18°C

TASTING

Ripe red and black fruits, spices, garrigue scents. Elegant and well balanced on the palate with a long finish

FOOD PAIRINGS

Grilled meats, pasta, pizzas, risotto...



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