



Domaine Bessons Dupré, AOP Vacqueyras, Rouge, 2023

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

Bessons Dupré represents the authenticity and generosity of the Vacqueyras wines. The old vines of Grenache flourish on the stony « Plateau des Garrigues », one of the best terroir of the appellation. It reveals a fresh and aromatic wine with notes of black fruits, liquorice and spices.

TERROIR

The old vines on stony plateaux and garrigue take advantage of the vineyard's abundant sunshine.

WINEMAKING

Our cellar master tastes the grapes from each plot and makes a rigorous selection to ensure that your wine comes from the best fruit. Winemaking methods combine the best of tradition and modernity.

AGEING

Eight to ten months' ageing develops complexity and powerful aromas.

VARIETALS

Grenache noir 70%, Syrah 20%, Mouvèdre 10%

SERVING

Best served at 16-18 °C. Enjoyable now, but will express its full potential in the next 4 years.

TASTING

This wine's very aromatic bouquet is redolent of spices and blackcurrant. It is also very long on the palate, with hints of black fruit, liquorice, and spices.

FOOD PAIRINGS

Bessons Dupré is ideal with leg of lamb roasted with herbes de Provence, a nice vegetable casserole or rabbit in mustard sauce.



Rhonea
228 Route de Carpentras, 84190 Beaumes de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr    

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

