

Nos Terroirs Bio, "Aiment lézarder au soleil", AOC Vacqueyras, Rouge, 2020

AOC Vacqueyras, Vallée du Rhône, France

"Lounge in the sun" with our organic Vacqueyras. Since 1925, our Artisan Winegrowers have been celebrating nature's bounty and preserve their vineyards with passion. Every drop of wine is the fruit of sustainable practices and a unique savoir-faire passed down from generation to generation.

PRESENTATION

Coming from selected terroirs, our organic wines are subject to the rigorous know-how of the Rhonéa craftsmen and winegrowers. Our commitment to the environment is certified by the organic farming label and is also shown by a global environmental approach through a policy of sustainable development such as the preservation of biodiversity in the vineyard, the protection of natural resources, eco-design packaging, or the protection of local heritage.

LOCATION

With a view to more modern wines that are more respectful of nature, we have chosen to follow an eco-design approach for our products, in particular thanks to lighter bottles made up of 80% recycled glass, eco-friendly cartons -designed and 100% natural, labels labeled imprim'vert as well as "SmartGreen" caps 100% biobased, recyclable and renewable.

TERROIR

This Cru Vacqueyras is a blend of wines from various parts of the appellation with different terroirs: soils with river stones on the surface, zaffer, and deep clay.

IN THE VINEYARD

Rich in our commitment and know-how in organic farming for more than 15 years, our winegrowers offer you a selection of terroirs respecting both the typicity of the soils and their biodiversity.

WINEMAKING

The vines are treated exclusively with natural plant protection products. This organic approach results in tasty grapes that are in excellent condition. These are tasted every day as vintage time nears to appraise their readiness, and picked when perfectly ripe to reflect their terroir. The wines are evaluated daily by our oenologist during fermentation. Pumping over and temperature are adjusted accordingly. This wine is aged on the lees until bottling to retain its fresh fruity aromas and to soften the tannins.

VARIETALS

Grenache noir, Syrah

Contains sulphites.

TASTING

Very typical of fine Rhone Valley wines. The nose is elegant, with red fruit aromas and understated nuances of jam and spice. The wine is round and balanced on the palate.

FOOD PAIRINGS

Ideal with summer food, white meats, and cheese. Best enjoyed at 14-18°C.

