



Domaine Pertiane - Les Safres, AOC Vacqueyras, Rouge, 2024

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

Owned by the Bres family for three generations, Domaine la Pertiane has more than 25 hectares of old Grenache and young Syrah vines. The vines grow on slopes at the foot of Safre Hill, where former quarries bear witness to the area's outstanding geological complexity. This sandy terroir blended with river stones produces an unusual wine that is voluptuous in a unique way. It is managed and certified "Demeter-Biodynamic".

THE VINTAGE

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

TERROIR

Garrigue, rocky and sandy soils.

WINEMAKING

Manual harvest. Winemaking with native yeasts.

VARIETALS

Grenache noir, Syrah

Contains sulphites.

SERVING

16-18°C

TASTING

Deep red colour with purple highlights and an aromatic bouquet of blackcurrant and violet. The wine is soft and silky on the palate with flavours reminiscent of liquorice, blackcurrant, and bay leaf.

FOOD PAIRINGS

Chicken, beef, veal, and vegetables casserole.



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