

Nos Terroirs Bio, "Aiment lézarder au soleil", AOC Vacqueyras, Rouge, 2022

AOC Vacqueyras, Vallée du Rhône, France

Our Organic Terroirs contribute to maintaining a rich fauna and flora in the vineyard. Each drop is the result of sustainable practices and expertise passed down from generation to generation.

PRESENTATION

Our commitment to environmental respect is highlighted in this range. It is also reflected in a comprehensive sustainable approach: vegetative cover, reasoned water management, eco-design of our packaging, and more

THE VINTAGE

Between heat and drought, the weather conditions have been challenging again this year. However, thanks to the remarkable resilience of our vines and the dedicated efforts of our Artisan Winegrowers and technical staff, the 2022 vintage promises to be of outstanding quality.

TERROIR

The vineyards are located on various terroirs of the appellation, consisting of rolled pebbles on the surface, safres, and deep clays.

WINEMAKING

Harvested at optimal maturity. The grapes are destemmed and then pressed. Fermentation takes place at controlled temperatures with regular pump-overs.

AGEING

On lees until bottling to retain its fresh fruity aromas and to develop soft tannins.

VARIETALS

Grenache noir 65%, Syrah 23%, Carignan 12%

14,5 % VOL.

Contains sulphites.

SERVING

16-18°C

TASTING

Elegant nose, red fruit aromas, hints of jam and spice. The wine is round and balanced on the palate.

FOOD PAIRINGS

Ideal with summer food, white meats, and cheeses

