



Domaine de la Curnière, AOC Vacqueyras, Red, 2024

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

The Rame family, from Vacqueyras, settled on the "La Curnière" lieu-dit and started planting vines by the end of the 18th Century. More than two centuries later, the Rame family perpetuates its know-how and runs the vineyards under sustainable practices to offer a fruity and authentic wine.

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

On these sunny slopes, north of the village of Vacqueyras, Grenache & Syrah grapes flourish on a great terroir, made of fine, light-brown clay sands of the "Font des Papes cone" (Miocene period - end of the Tertiary).

WINEMAKING

Traditional vinification. Fermentation lasts 12 days in stainless steel tanks, under controlled temperatures.

AGEING

8-10 months in oak barrels

VARIETALS

Grenache 50%, Syrah 25%, Mourvèdre 25%

Contains sulphites.

SERVING

14-16°C

TASTING

Black fruit aromas. Smooth and velvety on the palate with soft tannins. Well-balanced with red and black fruit aromas.

FOOD PAIRINGS

Roasted vegetables, grilled meat with rosemary...

REVIEWS AND AWARDS



Or
Concours des vins d'Orange Or, 08/02/2025



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

