# Nos Parcellaires





# La Ponche, AOC Vacqueyras, Rouge, 2019

AOC Vacqueyras, Vallée du Rhône, France

« Our Parcel Selections » highlights the best terroirs of our winegrowers: old vines, geological specificities, exposure and altitudes... For each appellation, our savoirfaire expresses through careful selection of plots, rigorous vinification and ageing methods to produce complex wines.

#### THE VINTAGE

2019 has experienced extreme weather conditions: a dry and cold winter, a warm spring and a very hot and dry summer. Thanks to the clay and limestone soils, vines have benefited from good drainage, without suffering from lack of water.

#### LOCATION

Average age of the vines: 50 years. Altitude of the vineyard: 150 meters.

#### TERROIR

Parcels are located on the "La Ponche" plain, north of the appellation, on a soil of clay and limestone soils.

## IN THE VINEYARD

Harvest between the 11th & 25th Sept.

# WINEMAKING

Vinification in vats under controlled temperatures (27-29°C). Fermentation lasts 10 to 15 days. Carignan is vinified without being destemmed. Vatting of 25 days with pumping over.

# AGEING

30% of the wine is aged in oak barrels (1 & 2 wines) for 12 months.

#### **VARIFTALS**

Grenache 65%, Syrah 25%, Mourvèdre 10%

# 15 % VOL.

Contains sulphites.

#### **SERVING**

16-18°C

#### **FOOD PAIRINGS**

Red & grilled meats, ratatouille, lamb stew...

# **REVIEWS AND AWARDS**

# ${\sf JAMESSUCKLING.COM}\, \overline{\mathbb{T}}$

93-94/100

""This is thight and structured with firm, intense tannins that frame the fruit nicely. Full-bodied. Impressive for the appellation.""

James Suckling





### **JEB** DUNNUCK

91/100

"Lots of red and blue fruits as well as exotic orange blossom, violets, and pepper, emerge from the 2019 Vacqueyras La Ponche, a medium to full-bodied, nicely balanced, ripe yet seamless Vacqueyras from this quality négociant. It has ripe tannins, plenty of mid-palate depth, and outstanding length. Drink bottles over the coming 8-10 years."

Jeb Dunnuck



94/100 Guide DVE



92/100

Guide Bettane et Desseauve des vins de France



