Castellas - Vieilles Vignes, AOC Vacqueyras, Rouge, 2018

AOC Vacqueyras, Vallée du Rhône, France

"What generosity! I didn't see it coming... I looked at him with the cold eyes of a seasoned taster, he remained calm and patient. Then I approached him, and there... the shock! An intense and poetic nose, a mouth like a tirade straight out of a book by Shakespeare... " - Jérémie Léone, Sommelier

PRESENTATION

The word «Castellas» comes from Provençal patois meaning the ruins of a château. The vestiges of the Château de Vacqueyras bear witness to centuries of history. It stands watch over the town, as well as our terroir and our old Grenache vines growing high up on rocky terraces with river stones.

TERROIR

Mainly produced from vines on plateaux at the foot of the Dentelles de Montmirail, this wine is a blend of wines from various terroirs with claylimestone soil mixed with river stones.

WINEMAKING

The grapes are entirely hand picked. Very low yields account for superb concentration. The Syrah and Grenache are fermented separately using traditional methods. The Grenache is patiently aged in large casks for 12 months to soften the tannin, whereas the Syrah is aged in small new barrels. The blend is one of the reasons that contributes to the magic of this superb wine.

VARIETALS

Grenache noir 50%, Syrah 45%, Mourvèdre 5%

14.5 % VOL.

TECHNICAL DATA

Residual Sugar: 2 g/l

SERVING

Great ageing potential (up to 10 years). It is suggested to serve at 16-18°C

TASTING

Intense ruby color with brilliant reflections. Many tears, a good omen: this wine has lived in the sun. A very expressive nose: floral at first, with subtle notes of violet, fruity then with light notes of garrigette &, vegetal. The fleshy mouth is full of richness, without ever sacrificing balance. A pleasant freshness persists for a long time, and conveys aromas of pine, menthol, wild strawberries. Fine and silky tannins finish to convince any taster, novice as well as enlightened. To drink now, or to keep up to 5 years in a good cellar. Decant the wine to enjoy it fully, then serve it around 16°C.

Rhonéa
228 Route de Carpentras, 84190 Beaumes de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr

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

FOOD PAIRINGS

It will go wonderfully with meats in sauce, Marseilles pied packets, pork with caramel... For vegans: try a ratatouille roasted in the oven at a low temperature for hours. The vegetables will gently confit in olive oil and develop a rich and delectable sweetness, perfect for Vacqueyras!

REVIEWS AND AWARDS

JEB DUNNUCK

90-92/100

"I suspect the 2018 Vacqueyras Les Hauts De Castellas Vieilles Vignes will be an outstanding wine. Brought up in foudre and older barrels, it offers beautiful cassis and black raspberry notes to go with a medium-bodied, elegant texture, fine tannins, subtle background oak, and outstanding length. There's loads to love here and it's well worth seeking out."

Jeb Dunnuck, Jeb Dunnuck

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