





Domaine du Grand Prieur, AOP Vacqueyras, Rouge, 2024

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

Located in the "Hautes Garrigues" in Sarrians, Domaine du Grand Prieur is one of the oldest estates in Vacqueyras as the property dates back to the year 980. It has been created by Guillaume the 1st, Count of Provence and has been acquired by the Gras family in 1880. Today, Léo Gras and his two sons look after the vines, respecting the family tradition.

THE VINTAGE

2023 was a year full of contrasts: warm temperatures at the end of December and beginning of January raised concerns about early budding; a return to normalcy continued until February with relatively cool weather; a persistent drought accompanied by a strong Mistral wind, followed by regular rainfall until the end of June. Thanks to constant vigilance in the vineyards, the berries were healthy and well-ripened when harvest started, promising one of the finest vintages of the past decade.

TERROIR

Terraces of pebbles on clayey soils

WINEMAKING

Destemming of the grapes. Fermentation in stainless steel tanks with regular pumping over. Maceration lasts for around 3 weeks.

VARIETALS

Grenache noir, Syrah, Cinsault

Contains sulphites.

TECHNICAL DATA

Residual Sugar: inferieur à 2 g/l

SERVING

16-18°C

TASTING

Aromas of morello cherries and violet with hints of soft spices. The palate is round with smooth tannins. The finale is long with notes of garrigue and liquorice.

FOOD PAIRINGS

Roasted meat, cheeses, French ratatouille...

REVIEWS AND AWARDS



Argent "Concours 2025"

Concours Général Agricole Paris Médaille d'argent, 23/02/2025





JEB DUNNUCK 87-89/100

"Black cherries, leather, peppery, and some gamey, meaty notes all emerge from the 2023 Vacqueyras Domaine Du Grand Prieur, a medium to full-bodied, concentrated, mouth-filling effort that will drink nicely over the coming 5-7 years or so."

Jeb Dunnuck, 01/04/2025

JEB DUNNUCK

87-89

"Des arômes de cerises noires, de cuir, de poivre, et quelques notes de gibier, un vin concentré et enveloppant, qui se dégustera agréablement durant les 5-7 prochaines années"

Jeb Dunnuck



