



Domaine de la Soléiade, AOC Vacqueyras, Rouge, 2024

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

The building on the estate dates from the 18th century. Domainede la Soléiade has also a rare water supply that feeds the sunny Hautes Garrigues plateau in the village of Sarrians. In 1850, the vineyard covered forty hectares. Unfortunately, the arrival of phylloxera completely destroyed the vines and the estate was abandoned for many years. In 1941, Monsieur Geay undertook the renovation of the main building with determination and passion.

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

The old Grenache vines take advantage of an outstanding claylimestone soil with river stones and a very sunny microclimate.

WINEMAKING

Grapes from this fine terroir are entirely hand picked and then sorted to retain only the healthiest, ripest ones. Our cellar master makes sure to bring out the best of these grapes, fermenting them in stainless steel vats at carefully controlled temperatures to lock in the fresh, fruity aromas.

VARIETALS

Grenache, Syrah, Cinsault

Contains sulphites.

SERVING

16-18°C

TASTING

This estate has a characteristic aroma of flowers (violets), red fruit, black fruit, and spicy overtones. There are lovely cherry flavours on the palate, with a hint of liquorice.

FOOD PAIRINGS

This wine is a perfect accompaniment to free range chicken with tarragon, mature cheeses, or a rich chocolate cake.



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