

VACQUEYRAS
Appellation d'Origine Protégée



VARIETY

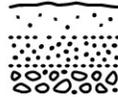
Grenache, Syrah,
Mourvèdre.



VINES

Old vines on terraces
west of the Dentelles
de Montmirail
mountains.

Organic growing



SOIL

Lime sand and blue
marl.



FERMENTATION

Stemmed clusters,
fermentation with no
added sulfur in
uncoated concrete
tanks, rack and
return, pigeage (grape
stomping) and
maceration for at
least one month.



AGING

Concrete and
stainless steel tanks,
oak demi-muid
barrels for 12 to 18
months.

JEB DUNNUCK

88/91 2021

"The 2021 Vacqueyras Les Hautes Vacquières is solid, with a pretty, forward, already complex style. Based on 70% Grenache, 20% Syrah, and the rest Mourvèdre, it has ample red and black fruits, some spicy, sandalwood, and peppery nuances, medium body, and ripe tannins. It's going to drink nicely in its youth".

JEB DUNNUCK

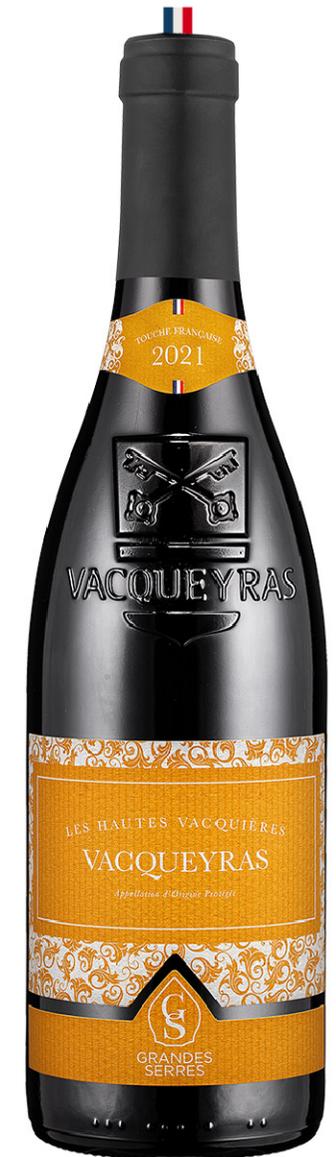
91 2022

"Already bottled, the 2022 Vacqueyras Les Hautes Vacquières has a charming, up-front, incredibly seductive style in its red and blue fruits as well as sappy flowers, incense, and peppery garrigue aromatics. Medium-bodied, fruit-loaded, and charming, it's perfect for drinking over the coming 4-6 years".

JSI WINE RATINGS

90 2022

"A fruit-forward, well-balanced and flavorful Vacqueyras red. The nose shows aromas of blackberries, roasted meat, mushrooms and wild herbs. It's full-bodied with melted tannins and a juicy finish".



LES HAUTES VACQUIÈRES

RED
750 &
1500 ML

A WORD FROM THE WINEMAKER

If you can believe it, there's a French proverb that says gourmandise is a sin. Get ready to sin. You haven't lived if you haven't indulged in a bottle of Hautes Vacquières at least once in your lifetime.

This is gourmandise at its best: the enticing sensation of sinking your teeth into perfectly ripened fruit, juicy and succulent, slightly tangy with a delightful hint of sweetness.

Vacqueyras literally means Valley of Stones. With this in mind, we went just above the village to find the parcels used to make this wine: old vines of Grenache, Syrah, and Mourvèdre nestled in the foothills of the Dentelles de Montmirail. The Syrah and Mourvèdre vines thrive on grey and yellow marl, and the Grenache are happiest in lime sand. A sand so fine that when you walk among the vines it feels like you're walking on talcum powder. This sand sets the tone for the wine's structure: **a fruity and subtly floral nose and infinitely soft tannins, slightly granular, very fine, just like this singular sand.**

We use the same approach to winemaking and vine management as for the other Grandes Serres wines: organic growing aligned with nature's cycles; zero chemical inputs; and no added sulfur during fermentation. A dose of whole cluster to reinforce the sensation of freshness and usher in tannins that give it great aging potential. Long maceration with gentle extraction using cocottes and grape stomping. Light aging in barrels to coax the wine to higher levels.

Keep this bottle in a cool place away from light and serve decanted at cellar temperature to all gourmands who happen to be passing through. As Brillat Savarin so rightly stated: gourmandise, when it is shared, is one of the most direct paths to happiness.

ROMAIN LEROY





*“Must I remember
Joy always comes after pain”*

Guillaume Apollinaire - Mirabeau Bridge