

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

89/91 2023

« Red and black fruits, Provençal herbs, sandalwood, and some peppery notes all emerge from the 2023 Vacqueyras *Les Hautes Vacquières*, a charming, balanced, elegant 2023 that has outstanding potential. It should drink nicely right out of the gate ».

**bettane +
desseauve**
93 2023

« Essentiellement issue de très vieilles vignes de grenache, cette cuvée haute en couleur et en goût affiche une plénitude digne des meilleurs vins du sud de la vallée : allonge, race, profondeur et grande longueur ».

Antoine Pétrus

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