



## Terroir

- **Vineyards:** these are spread over the 2 communes of Vacqueyras and Sarrians, which stand at the foot of the Dentelles de Montmirail in the French Department of the Vaucluse.
- **Soil types:** alluvial deposits and glacier terraces dating from the Riss period (ice age period ice period from the 1st Quaternary period, 120000 - 300000 years ago).
- **Climate:** hot and dry, particularly high levels of sunshine.
- **Background:** following the AC Côtes du Rhône Decree in 1937, Vacqueyras was one of the first villages to be acknowledged for the quality of its classified wines which were first classified "Côtes du Rhône Vacqueyras" in 1955, then, in 1967, as Côtes du Rhône Villages Vacqueyras. Vacqueyras was consecrated Local Appellation in 1990.

## Production

- **Area under cultivation\*:** 1391 hectares, annual production: 45579 hl; basic yield: 36 hl/hectare.
- **Grape Variety mix:** for the red (97% of production), black Grenache (at least 50%), Syrah, Mourvèdre (at least 20%); other Côtes du Rhône grape varieties, excluding Carignan, maximum 10%. For the rosé (1% of production), Grenache (60% maximum), Mourvèdre and Cinsault (at least 15%). For the white (2% of production), Clairette, white Grenache, Bourboulenc, Roussanne, Marsanne and Viognier, each of which must not exceed 80% of the grape variety mix.
- **Pruning:** Guyot for the Viognier; for the other grape varieties, short goblet pruning or Royat cordon pruning of up to a maximum of 7 spurs and 2 eyes. Planting: minimum of 4000 vine plants hectare.
- **Wine making:** minimum alcoholic strength 12.5% for the reds, 12% for the rosé and whites. Grapes are crushed and then fermentation takes place in vats for a minimum of 8 to 10 days; the free run wine is racked. Maturation: 12 to 18 months at 13°-15°C.

## Tasting and drinking

- **Appearance:** the red has a deep colour, the rosé is a pretty pinky-gold colour and the white is a lovely pale yellow.
- **Nose:** the red has a sweet bouquet of ripe fruit, black cherries and kernels with just a hint of liquorice. The rosé has a fruity bouquet, while the white is very floral.
- **Palate:** the red is full-bodied, round and robust. Offers a delicious balance between the freshness of the fruit and the spices. The rosé is ample and generous. The white is exceptional for its freshness.
- **At the table:** the red should be served at 17° to 18°C. Best served with wild fowl or marinated meats. The white and the rosé are wonderful appetisers, and also provide a refined companion for delicatessen meats. White should be served at 13° to 14°C, rosé chilled.
- **Laying down:** reds will age for between 5 and 7 years. Whites and the rosé are best drunk young.
- **News:** today, a long tradition of the art of living and culture is being continued, also, since 1998, Vacqueyras has been the official Cru for the prestigious Avignon Festival.
- **Famous patron:** Sarah Bernhardt.



## The words to express it

A child of the region, the celebrated Provençal minstrel Raimbaut (1155-1207) sung of love and the joy of living as he roamed the Europe of the Middle Ages. A bronze bust, which was inaugurated in 1899 in the presence of Frédéric Mistral, and today stands on one of the fountains of the village, offers homage to this Knightly poet.

\* Source: harvest statement 2006.

