



*Pierre Amadieu*

**VACQUEYRAS**

LA GRANGELIÈRE



**TERROIR** The terroir of Vacqueyras is located on the southern slopes of the Dentelles de Montmirail mountains. Our Grenache and Syrah grapes grown on terraces of limestone and alluvium deposits give to the wine its fruity and powerful character.

**VINIFICATION** After destemming, grapes are vinified in concrete tanks, with pumping overs and unbalastings, during about 3 weeks. The blend of Grenache and Syrah is aged in our Gigondas cellar: one third is aged 6 months in barrels, while the rest is kept in foudres to soften the tannins. The fruit flavours are thus subtly tempered by the oak.

**TASTING NOTES** On the nose, aromas of undergrowth and small red fruits seasoned with a hint of vanilla develop fullness and roundness on the palate with spicy and peppery notes.

This pleasant wine will compliment a roast leg of lamb with sage or mature cheeses. Drink at room temperature while young or within the next 5 years.

#### TECHNICAL NOTES

**Varieties** : 80% Grenache noir, 20% Syrah.

**Production** : 50 000 bottles.

**Alcohol** : 15 % vol.

#### AWARDS

**JebDunnuck.com** : 89-91/100

**Jancis Robinson** : 16/20

