

Grapes

Grenache Noir
Mourvedre

Region/Appellation

AOP Vacqueyras

Alcohol by volume

14.50%

Residual Sugar

0.25 g/l

pH

3.9

Total Acidity

3.56 g/l

Drinking Window

2024 - 2039

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

08/05/2024

Vacqueyras Avarum 2018 6x75cl

Winemaker Notes

Intense and generous with notes of black fruit and then spicy touches. It is full and rich on the palate with a great freshness. Tannins are silky and elegant with a palate dominated by red fruits.

Vineyard

The vines are located on calcareous sandstone and gravelly clay terrace.

Winemaking

The de-stemmed grapes are fermented in concrete tanks. The alcoholic fermentation temperature is controlled at around 25°C to preserve as much varietal aromas as possible. Gentle pumping over operations are carried out on a daily basis to delicately extract aromatic substances, colouring matter and tannins. At the end of the alcoholic fermentation, the temperature is increased to allow the polymerization of the tannins during the maceration phase. Post fermentation maceration lasts about four weeks. Wine is mainly aged in concrete vats, with a less important part in 600 litre barrels. Bottling takes place 12 months later

Vintage

Who would have predicted that this 2018 vintage would cause such joy and rank among the remarkable Rhône Valley vintages that have come on after another since 2015? Strong rains, heat waves and violent, localised storms were the marks of this vintage full of intensity and doubts, until the exceptionally hot September. It is a vintage where we had to react fast to relieve these hot waves, but that lead to prodigious wines with a great aging potential, with preserved acidity and silky tannins thanks to specific work in the cellar and on the tanks to maintain this balance.

Food match

Grilled and Roasted Red Meats

Enjoy with beef, game and roasted vegetables

