

Grapes  
Grenache  
Syrah

Region/Appellation  
AOP Vacqueyras

Alcohol by volume  
15.00%

Residual Sugar  
less than 1 g/l

pH  
3.78

Total Acidity  
4.27 g/l

Tasting Guide

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

Tasting note printed  
27/07/2024

# Vacqueyras Avarum 2020

## 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

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this. Budbreak was 10 days earlier than in previous vintages. Although snow fell after budbreak and frost was a real risk, it only affected a few vines in Beaumont Moneux. June brought plentiful heat and sunshine in the Northern Rhône and some welcome rain in the Southern Rhône. Grenache in the Southern Rhône looked beautiful and Syrah in the north perfectly balanced. Harvest was earlier than usual starting in early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. They have all the markers of great ageing potential thanks to preserved acidity and remarkable phenolic maturity. The elegance of the red wines and the expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

## Food match

Grilled and Roasted Red Meats

Enjoy with beef, game and roasted vegetables

