

Vacqueyras Avarum 2023

6x75cl

Grapes

Region/Appellation
AOP Vacqueyras

Alcohol by volume
15%

Residual Sugar
0.61 g/l

pH
3.77

Total Acidity
3.01 g/l

Tasting Guide



Tasting note printed
14/09/2025

Winemaker Notes

Intense and generous with notes of black fruit (black cherry and blackberry) and white pepper. The palate is dominated by red fruit, with silky and elegant tannins and a long, lingering finish with slightly smoky notes.

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.

Vintage

With a historically dry and mild winter (barely 50 mm of rain by the end of March), the vines came to life earlier. It was a stressful start of season, with the spectre of spring frost looming large. Fortunately, we managed to get through the frost in this sector and bud-burst spread evenly through the month of May. At the start of the season, bunches began to form nicely. Spring was cool and rainy. Vegetative growth was perfect. Ideal conditions for our new Grenache vine planted in April.

Food match

Enjoy with beef, game and roasted vegetables

