

## AOP Vacqueyras Red

As the emblematic cuvée of the estate, « Les 2 Monardes » is a blended wine, and shows perfectly the balance of flavours with two complementary grape varieties : Grenache and Syrah.



### Informations :

Appellation :	AAOC Vacqueyras Red
Viticulture :	Certified « Organic Agroculture »
Soils :	Safre and Sandy Loam
Grape Varieties :	Grenache noir 55%, Syrah 25%, Cinsault, Mourvèdre
Age of the vines :	45 years
Vine Training Method :	Gobelet méditerranéen and Cordon de Royat
Yield :	30 hl/ha
Average production :	35000 bottles/year

### Vinification :

Manual harvest, entire destemming.

Fermentation with natural yeasts.

Maceration of 15-18 days with punching.

Ageing 18 months in concrete tanks and demi-muids (barrels of 600l).

Bottling without fining nor filtering.

### Tasting advices & suggestion :

To consider as a table wine, it'll shine when pairing with duck, lamb and mushroom dishes.

Semi-garde wine, we recommend to consume it within 8 years of harvest.

