



Jérôme Quiot, Vacqueyras 2022

Vacqueyras,

"Garrigue", fruit and spices!



PRESENTATION

Our « Hommage à Jérôme Quiot » are wines which, by their fruity side are approachable to many amateurs. They put forward their characteristics of the appellation they belong to. We chose to make these wines "Pleasure Wines" combining the terroirs tradition and a fruity trend for a wise and relaxed consumption.

LOCATION

Steep terraced vineyards, woodland plains, vast bands of garrigue scrubland Vacqueyras are available in red, white and rosé. Protected by the Dentelles de Montmirail which overlook the village, Vacqueyras vineyard benefits from a soils and terroirs diversity which gives its wines a great aromatic luxuriousness. Vacqueyras wines are powerful and full of character, and have a distinctive edge of freshness and finesse.

TERROIR

At the foot of the dentelles de Montmirail, with a very sunny climate. Quaternary terrace with clay and silt pebbles.

WINEMAKING

Hand-harvesting. Traditional 3-week vatting. The free-run juice is blended. Matured in "foudres" for 12 to 18 months.

VARIETALS

Grenache noir, Syrah

14.5 % VOL.

AGEING POTENTIAL

5 years, 5 to 10 years

TASTING

Brilliant crimson colour. Very fresh fruit aromas with a hint of floral notes. A touch of liquorice and spices on the palate.

FOOD PAIRINGS

Serve it at 16°C with roast pigeons or red fruit gratins.

