



Les Couversets, Vacqueyras

AOC Vacqueyras, Vallée du Rhône, France

A long, rich and tasty Vacqueyras.



PRESENTATION

The name Couverset is the name of a very old bourgeois family of Châteauneuf-du-Pape. The last descendant of this family to bear the name was Suzanne (a distant ancestor of the Famille Quiot).

The land was handed down from generation to generation and is now fully integrated into the vineyards of the Famille Quiot

LOCATION

Between steep terraces, small wooded massifs and wide plateau of Garrigues, protected by the Dentelles de Montmirail overlooking the village of Vacqueyras, the vineyard of Vacqueyras benefits from a diversity of soils and terroirs that give its wines a beautiful aromatic richness. The wines of Vacqueyras are powerful with a strong character but always stand out for their specific freshness and finesse.

Vacqueyras - Vaqueiras in Provençal - takes its name from the Latin Valléa Quadreria, a stone valley.

Vacqueyras became Cru des Côtes du Rhône in 1990.

TERROIR

At the foot of the Dentelles de Montmirail, the terroir of this AOC is composed of alluvial soils and glacial terraces of the Riss. The soils are sandy-clayey, with pebble banks rolled on the terraces of the Garrigues.

WINEMAKING

100% hand harvested selection of the grape, cold maceration. Pumping over twice a day. Aging during one year with 10% in barrels.

VARIETALS

Grenache noir, Syrah

14.5 % VOL.

AGEING POTENTIAL

5 to 10 years

TASTING

Bright crimson red color with purple reflections.

Open nose on cherries, raspberries and currants.

On the palate, more ripe fruity aromas (cherry, blueberry and light notes of garrigue, bay leaf and thyme).

FOOD PAIRINGS

Ideal with a hot red fruit compote, braised lamb or eggplant tian.

