

Le Bossu, Vacqueyras, Rouge

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

"Hunchback" is the term for uneven and hilly terrain, which describes our hilly terroirs well.

But a Hunchback is also part of French popular culture. Indeed, in the Middle Ages, hunchbacks (people with a bump on their shoulder) were feared, full of malice and cruelly mocked. However, they were also, according to tradition, a bringer of luck for whoever rubbed their bump.

Our CUVEE DU BOSSU is a mixture of all these senses. Supported plots producing wines of character, skillfully expressing the riches of the terroir, patiently throughout their maturity.

LOCATION

LE BOSSU

ÂTEAU DU TRIGNON

Vacqueyras

LE BOSSU-

CHÂTEAU DU TRIGNON

MIS EN BOUTEILLE AU CHÂTEAU VIGNOBLES FAMILLE QUIOT PRODUIT DE FRANCE

Vacqueyras

Between steep terraces, small wooded massifs and a large Garrigues plateau, protected by the Dentelles de Montmirail which overlook the village of Vacqueyras, the Vacqueyras vineyard benefits from a diversity of soils and terroirs which give its wines a beautiful aromatic richness. The wines of Vacqueyras are powerful with an assertive character but which are always distinguished by a specific freshness and finesse.

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

Vacqueyras became Cru des Côtes du Rhône in 1990.

TERROIR

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

WINEMAKING

Manual harvest and rigorous selection. Cold maceration. Twice-daily winding. Fermentation at 25°C. Aging 1 year, 10% passage in wood.

VARIETALS Grenache noir, Syrah

SERVING Drink at room temperature

AGEING POTENTIAL

5 to 10 years

TASTING

For this wine, you will find: Brilliant purple-red color with violet reflections. Open nose with cherries, raspberries and redcurrants. On the palate, riper fruity aromas (cherry, blueberry and light notes of garrigue, bay leaf and thyme).



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V1RAAE

FOOD PAIRINGS Ideal with a hot red fruit compote, braised lamb

REVIEWS AND AWARDS

JAMESSUCKLING.COM 91/100

"2017 vintage : A dense, generous and well-shaped Vacqueyras with aromas of dark cherries, blackberries, black olives, dried herbs and roasted meat. It's medium-bodied with fine tannins. Well defined and balanced with a generous stream of fruit and spices and a focused, flavorful finish. Drink or hold." **James Suckling**





V1RAAE

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