

VACQUEYRAS

"LA PLUME"



SOIL

Protected by the Dentelles de Montmirail which overlook the village, the Vacqueyras vineyard benefits from a diversity of soils and terroirs; pebbles, fine sands, clays, marls, saffron, sandstone, pebbles and fragments of white limestone.



GRAPES VARIETIES

50% Grenache, 25% Syrah et 25% Mourvèdre



VINIFICATION

Manual harvesting. De-stemming, pumping over and delestage, vatting for a minimum of 4 weeks in concrete tanks. The 3 grape varieties of this cuvée are vinified together in the same tank.



TASTING

Wine with a dark red color with purple reflections. Spicy and powerful nose. In mouth, we find these same spicy and peppery notes, the fineness of the fruit is supported by frank tannins.



FOOD AND WINE PAIRING

Red meat and game, cheese.
Serve at 17°C.