

VACQUEYRAS

CASTILLON ROUGE

2023

AWARDS

Vinous : 88-90/100 (Nicolas Grenaicher).

FOOD AND WINE PAIRING

This wine will match very well with a stew (hare, boar...), a grilled red meat, or character cheeses.

GRAPE VARIETIES

Syrah, Grenache.

TERROIR

Ideally located on the guarriges of Sarrians, our vines benefit from a clayey soil, composed of smooth pebbles and gravel from alluvial origin, associated with the Mediterranean climate with its cold winters, hot summers and the famous Mistral...

Yield: Around 35 Hectolitres per Hectare.

VINIFICATION

Harvesting is done by hand in late September. Winemaking is traditional (destemmed and crushed), then placed in a tank with two daily pumping and a double load shedding until racking. During 12 months, the wine is aged in barrels for maturation and bottled for optimum aging.

TASTING

Attractive dark color with violet highlights. Rich, chocolatey, jammy nose with notes of mocha, blackberry jam, tapenade and graphite. Full-bodied, with velvety tannins.



vincus

Alc/vol 15%

16°C - 18°C

Best before 5 years



Vallée du Rhône
Terroirs d'Accueil