

VACQUEYRAS

JARDIN D'EDEN



On his first visit to Vacqueyras in the early 1960s, Denis CHERON known he had discovered the Garden of Eden. Today, his son Yves tends 17 acres of sun-drenched Grenache and Syrah vines at the foot of the Dentelles de Montmirail. Always with the same commitment : Low yields, minute care in the vineyards, harvesting by hand, a rigorous selection of the bunches, exacting vinification and aging in temperature-controlled cellars, all combine to emphasise the fruit and concentration of each wine and the individuality of each terroir.

TECHNICALS ELEMENTS

Appellation : VACQUEYRAS

Grape varieties : Grenache 50 % - Syrah 50 %

Age of vines : More than 40 years for Grenaches and 30 years for Syrah

Climate : traditional mediterranean climate.

Soil : rounded pebbles and clayish-limestone

METHOD OF VINIFICATION

Grapes are harvested by hand and totally destemmed. Long vatting with lightly crushed whole grapes. Fermentation takes place in stainless steel tanks and lasts up to 30 days. The first step and the most important for us is the maceration. The grapes are kept on low temperature with daily pumping over and daily punching down. During the whole fermentation, the temperature are kept on control for preserving the natural fruit and the "terroir expression" (primary aroma). Grapes are pressed with modern pneumatic press.

Our underground winery is on three floors, which allow us to rack wines without any mechanical pumping.

Aged in subterranean cement tanks for 18 months before maturing in bottles in a air-conditionned cellar room.

TASTING NOTES

This wine boasts terrific notes of plums and black raspberry fruit intermixed with violets flowers and spice. Full bodied, perfectly ripe, pure and elegant wine with a lovely texture.

