



CLEFS DES MURAILLES

red

AOC VACQUEYRAS

2009



GRAPE VARIETIES

60 % Grenache
30 % Syrah
10 % Cinsault/Mourvèdre

TERROIR

Rounded pebbles.
Average age of the vines: 25 years old.

WINEMAKING

By using environment-friendly production methods, agrochemical use is reduced as much as possible to produce a pure and natural wine. Two winemaking methods are used: a traditional method for the Grenache and Mourvèdre and a carbonic maceration for the Syrah so as to that the fruit is fully expressed. Average yield is 32 hl/ha.

TASTING NOTES

This Clefs des Murailles 2009 is a nice illustration of the Vacqueyras appellation for the freshness and pureness of its fruit. It is characterized by an intense bouquet of small wild fruits, crushed strawberries and blueberries. In mouth, it is well structured with an explosion of fruits. The final is subtle with liquorice.

This gourmand Vacqueyras is perfect with red meats such as for example grilled entrecote "à la fleur de sel" (top-quality sea salt). To really appreciate the freshness and delicacy of this wine, it should be drunk when young at about 15°C.