



DOMAINE DES
AMOURIERS
VACQUEYRAS

RED 2023

LOCATION & TERROIR

This cuvée is made with old and low yields vines located in the Southern part of the Rhône valley in the cru of Vacqueyras. Our vines farmed organically are located on the exceptional terroir of the large terrace of “Garrigue de l'étang” made up of limestone pebbles and gravel and brown clay.

CLIMATE

Mediterranean climate with hot, dry summers punctuated by a few storms. The mistral, relatively constant throughout the year, ensures very favorable health conditions for growing vines.

HARVEST

The grapes are harvested at full maturity. They take place in September and are entirely manual.

WINEMAKING & BLENDING

Manual sorting of grapes in the vineyard. Destemming with crushing, daily pumping over for 15 to 20 days then aging in enameled and concrete vats. Aging lasts approximately 10-12 months.

GRAPE VARIETIES

60% Grenache, 27% Syrah, 13% Mourvèdre

DRINKING

The red Vacqueyras from Domaine Les Amouriers can be appreciated young for its dominant intense black fruits and its scrubland notes. On the palate, the attack is bright and focused on ripe red fruits. The tasting continues revealing firm and noble tannins with a spicy finish. Aging potential: 6 to 8 years

Ideal with red meats (beef steak) or white meats (pork filet mignon) and mature cheeses (Oussau-Iraty, Pont-l'Évêque).



FAMILLE ABEILLE-FABRE