

CLEFS DES MURAILLES AOP VACQUEYRAS

WINEMAKER

Phanette Double

WINE REGION

Rhône Valley



STORY

In 1854, the Double family acquired the Château de Beaupré, near Aix-en-Provence. With the experience gained as part of a well-reputed winemakers family in the Coteaux d'Aix-en-Provence appellation, Maxime Double (the third generation) decided to launch his own range of wines. Vacqueyras is one of three cru appellations (Gigondas and Beaufort de Venise are the others). Situated by Dentelles de Montmirail on the left-bank of the Ouvèze, this AOC is planted in Vacqueyras and Sarrigans, between the prestigious Gigondas and Beaufort-de-Venise vineyards.

VINEYARD

The vines are 25 years old planted on red pebble and clay-limestone soils. By using environment-friendly production methods, agrochemical use is reduced as much as possible to produce a pure and natural wine. The average yield is 32 hl/ha.

VINIFICATION

The wine is made by fermenting the Grenache and Mourvedre varietals together, in a traditional manner. Meanwhile, the Syrah will undergo carbonic maceration for further extraction of color and flavor. This produces a wine more elegant and graceful than its powerful counterpart Gigondas.

TASTING NOTES

Intense bouquet of small wild fruits, crushed strawberries and blueberries. In the mouth, it is well structured, with an explosion of fruity flavors and hints of licorice. A beautiful representation of the terroir exhibiting purity and freshness.

FOOD PAIRING

Enjoy this Vacqueyras with red meats such as grilled ribeye "à la fleur de sel" (high hand sea salt). You can also enjoy it with turkey, BBQ, sweet potatoes, roast beef or lamb with thyme. Best if decanted.

QUICK FACTS

VARIETY

70% Grenache

25% Syrah

5% Mourvedre

