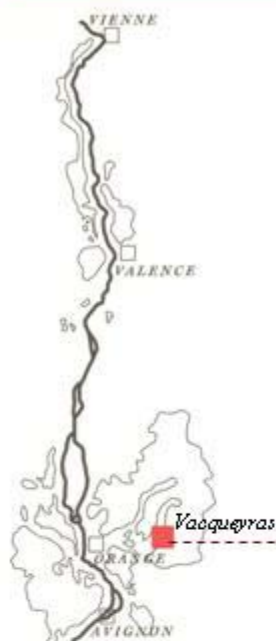


PREFERENCE

VACQUEYRAS



Terroir

Throughout the year our oenologists took particular care in the selection of vineyards which were classified according to their potential productivity, by climatic area and their position on stony terraces.

Vinification

The grapes were separated from the bunches before being crushed, and extraction techniques and pumping over ensured that the finest elements were extracted nobles. The vine varieties were carefully matured in our storehouses for the period of 9 months – partly in cask to obtain the requisite structure and sucrosity, partly in larger barrels to allow the aromas to develop.

Blending

This Vacqueyras is produced from a blend of Grenache, which gives the wine power and elegance, Syrah with its aromatic pallet and Mourvèdre which gives the wine complexity and delicateness.



Tasting

Tasting reveals this to be a delicate cherry-tinted wine which develops a pleasant mixture of aromas including kirsch, new leather and spices. With toasty notes in the middle and a supple, rounded attack in the mouth, its discreet tannins and aromatic finish make this Vacqueyras our Preference.

Bottle 75cl	Case of 6 bottles		Europe Palette					
	Weight Kg	Dim (cm) Lxwxd	Nb of bottles	Nb of cases	Nb of Layers	Nb of cases / layer	Weight Kg	Dim (cm) Lxwxd
Vacqueyras Burgundy Embossed	8.20	26.2x17.9x30.8	570	95	5	19	780	120x80x165