



LA JOSÉPHINE VACQUEYRAS

A beautifully complex wine, with a friendly middle palate of fruit. Pure pleasure.



REGION
Southern Rhône. Vacqueyras.

EXPOSITION
North/North East.



SOIL COMPOSITION
The vines are situated on a plateau near the village, with a southern exposition. The soil is a mix of limestone and clay.

GRAPE COMPOSITION
80% Grenache, 10% Mourvèdre, 10% Syrah.

VINE AGE
45 years old.

DENSITY
3 000 vines per HA

HARVEST TYPE
Hand Picked.



VINIFICATION
25 days.

MALOLACTIC – YES/NO
Yes.

ALCOHOL PERCENTAGE
14 %.

RESIDUAL SUGAR
Less than 2 grams per litre.



AGING
Concrete tanks.



NUMBER OF BOTTLES PRODUCED
20 000 bottles.



TASTING NOTES
Red fruits, spice, licorice, soft, elegant tannins, pure Provençal aromas of "garrigue", local herbs, kirsch, fig, cassis, stewed blackberries, black olive tapenade, leather and tobacco.



FOOD PAIRING
This wine marries well with a large range of foods, barbecued pork, Provençal beef stew, beef ribs with pepper, or a more casual occasion of gourmet pizza. This wine is delicious with Cantal or Comté cheese, or as an aperitif served with charcuterie (cold meats).

