

# DOMAINE DE LA JAUFRETTE

## VACQUEYRAS Red 2011



**Terroir:** Garrigue plateau and slopes with small limestone stones.

**Grape varieties:** Grenache 65 %, Syrah, Mourvèdre 25 %, Counoise, Cinsault, Terret 10 %

**Age of vines:** 40 years old on average, going up to 90 years old.

**Culture:** - Addition of organic fertilizers, no herbicides or insecticides, biological control of mildew and powdery mildew,  
**Commitment to Organic farming** - soil working in full,  
- manual disbudding and yield control by green harvesting,  
- non-irrigation.

**Harvest:** 100% manual harvest, sorted by plot.

**Winemaking / Aging:** Whole harvest (not crushed, not destemmed). Traditional vinification in thermoregulated long vatting. The different grape varieties are vinified together in order to obtain great aromatic complexity. Maturing in tun and new wood for 6 to 12 months depending on the vintage. Natural cork.

**Personality:** A powerful and tannic wine. It has a spicy character and flavours of garrigue. It has a great capacity for aging. Taste at a temperature from 15 to 17°C.

**Vintage 2011:** Purple colour with brilliant reflections. Nose with black cherry perfumes with kirsch and undergrowth. Blackcurrant and black pepper are revealed in the mouth, in a robust wine with strong tannins.

**Food/wine pairing:** Red meats (beef, lamb, horse), poultry (duck, goose, turkey, guinea fowl, chicken), game, grilled meats and barbecue, cold meats, world cuisines (tajine, curry, etc.), spicy dishes, dark chocolate.