

CHARLES TORT

VACQUEYRAS



Vacqueyras is Charles Tort's birth place, a cute little village located at the foot of the Dentelles de Montmirail mountains. It is also known for being the birth place of the renowned poet and «troubadour» Raimbaut de Vaquieras and of course for its famous "Cru" (vintage).

Grape Varietals :

Parcel selection of 50-year old vines :
70% Grenache, 25% Syrah, 5% Mourvèdre

Soil :

Clay and limestone, with southern exposure on hills.

Winemaking :

Manual harvest and 100% destemmed grapes.
Traditional winemaking in controlled temperature cement vats. Skin maceration for 15-20 days with pumping over and punching. Second malolactic fermentation to refine the tannins and extract most of the fruit.

Tasting notes :

Deep red color with purple reflections.
Aromas of red ripe black fruits (black currant, blueberry, blackberry, cherry) and spices.

Intense, generous but very drinkable, it is a charming wine that shows a beautiful balance between complexity and elegance. It will seduce the wine learner as well as the connoisseurs.

Food Pairing :

Perfect match for venison, lamb, beef, poultry and fish dishes with sauce as well as marinated dishes and stews.
Drink with a vast array of cheese.
Serve between 18°et 20°C.

Vins et Terroirs Export SARL

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