

CRU
CÔTES DU RHÔNE

VACQUEYRAS



Bernard, AOC Vacqueyras, Rouge, 2022

AOC Vacqueyras, Vallée du Rhône, France

Velvety!

PRESENTATION

A fine and elegant wine, patiently aged in oak barrels to impart its full roundness. A cuvée in tribute to my father, Bernard Manganelli.

THE VINTAGE

A year marked by drought and heatwaves that advanced the harvest but maintained excellent grape health.

HARVEST

September 2022

AGEING

Aged for twelve months in oak barrels, in the same barrels as our Vacqueyras Blanc, the cuvée "Antonin".

VARIETALS

Grenache noir 90%, Syrah 10%

15 % VOL.

TECHNICAL DATA

Production volume: 886

Surface area of the vineyard: 0.50 ha

Age of vines: 50 years old

Aging in barrels: 12 month



SERVING

Serve at 18°C.

AGEING POTENTIAL

10 to 15 years, Over 15 years

TASTING

Elegant, with a full and complex palate.

VISUAL APPEARANCE

Deep red

ON THE PALATE

Notes of cocoa, buttery, lightly oaked.

FOOD PAIRINGS

Woodcock skewers, beef cheek stew (civet style), truffle scrambled eggs.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, Game, French cuisine, Red meat



Famille MANGANELLI
1996 Route de Sarrians, 84190 Beaumes-de-Venise
Tel. 06.75.79.39.47 - famillemanganelli@gmail.com
www.famillemanganelli.com  

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

