

— CRU —  
CÔTES DU RHÔNE

# VACQUEYRAS



## Odette, AOC Vacqueyras, Rouge, 2022

AOC Vacqueyras, Vallée du Rhône, France

A characterful Vacqueyras.

### PRESENTATION

A cuvée in honor of "Mamé Odette" Manganelli, 97 years old, a skilled cook, who, alongside her beloved Jean-Marie, acquired all the Vacqueyras parcels of the estate.

### THE VINTAGE

The year was marked by drought and heatwaves that advanced the harvest but allowed for excellent grape health.

### LOCATION

A plot on the Garrigues terrace, spanning 9 hectares in one piece, enjoying sunlight from morning to evening and highly exposed to the Mistral wind.

### TERROIR

The terroir of the locality "Les Garrigues de l'Etang" is characterized by typical soils composed of rounded pebbles and limestone gravel resting on brown clays.

### IN THE VINEYARD

The estate is entirely managed under organic viticulture, certified by Ecocert. We practice hoeing to avoid competition from grass around the vines, as well as scratching the soil, applying organic fertilizer for maintenance, hilling up the vines in winter, and uncovering them in spring.

### HARVEST

september, 6 the syrahs and september, 12 the grenaches

### WINEMAKING

Vinification in stainless steel tanks.

### VARIETALS

Grenache noir 80%, Syrah 20%

14.5 % VOL.

### TECHNICAL DATA

Production volume: 4100

Surface area of the vineyard: 9 ha

Yield: 25 hL/ha

Age of vines: 60 years old

### SERVING

Decant before serving at 18°C.

### AGEING POTENTIAL

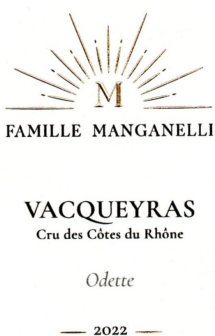
10 to 15 years

### TASTING

Intense and structured with well-rounded tannins.

### VISUAL APPEARANCE

Dark red with violet reflections.



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#### AT NOSE

Aromas of black fruits.

#### ON THE PALATE

This wine features aromas of sloe and stone fruits, finishing with notes of licorice and cocoa.

#### FOOD PAIRINGS

Aged beef ribeye, braised quails with porcini mushrooms, and farmstead Reblochon cheese.

#### CLASSIC FOOD AND WINE PAIRINGS

Cheese, Game, French cuisine, Red meat

#### REVIEWS AND AWARDS



Argent

Concours Général Agricole Paris 2023 - Argent



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