

VACQUEYRAS



Yolande, AOC Vacqueyras, Rouge, 2023

AOC Vacqueyras, Vallée du Rhône, France

A refined and delicate Vacqueyras red wine.

PRESENTATION

A tribute cuvée to grandmother Yolande, a gentle matriarch with a heart of gold.

THE VINTAGE

After a dry winter and a rainy spring, late summer brought drought and high temperatures. However, the temperature variations, with cool nights, favored optimal ripening of the grapes. The harvest was prolonged.

LOCATION

Various plots located in the municipality of Vacqueyras: to the north, bordering Gigondas; to the east, bordering Beaumes.

TERROIR

The terroir consists of various small parcels with soils ranging from fine sand or clay to marl, as well as pebbles and scree.

HARVEST

On September 5, 2023.

WINEMAKING

The different red grape varieties that make up this cuvée were harvested and co-fermented together, allowing for a natural and harmonious integration of aromas, tannins, and structures from the fermentation phase. This method enhances a true expression of the terroir and brings beautiful complexity to the palate.

AGEING

The wine was aged for 8 months in stainless steel tanks, preserving the purity of the fruit and the aromatic freshness.



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

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



VARIETALS

Grenache noir 60%, Syrah 40%

13.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Production volume: 3000

Surface area of the vineyard: 2 ha

Yield: 25 hL/ha

Age of vines: 40 years old

SERVING

Serve at 17°C.

AGEING POTENTIAL

3 to 5 years

TASTING

Delicate on the palate, low in tannins.

VISUAL APPEARANCE

Deep red

AT NOSE

Aromas of red fruits.

ON THE PALATE

Silky tannins with notes of red fruits, offering a fresh mouthfeel.

FOOD PAIRINGS

Veal tagine with olives, guinea fowl with rosemary, and Banon cheese.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Cheese, French cuisine, White meat, Poultry

REVIEWS AND AWARDS



Argent

"A nose of black licorice and juicy cherry, with well-integrated tannins and a harmonious palate."

Challenge Millésime Bio Argent 2026



92/100

"Intense, precise, and fleshy. The Manganelli family has done fine work with this vintage, whose long, full-bodied structure will make it a fine classic of the appellation."

Antoine Petrus, En Magnum



92/100

"Domaine Manganelli makes its debut in our guide this year. Established for five generations on outstanding terroirs, notably in Beaumes-de-Venise, the estate produces dry red wines of fine, graceful, and infused texture, as well as excellent Muscats. The benevolent guidance of Alain Ignace, a trusted and insightful advisor, supports this rigorous work and contributes to the wines' exceptional quality. Already consistent, the estate is now asserting itself as a rising signature to watch."

Guillaume Puzo, Antoine Pétrus, Louis-Victor Charvet et Thierry Desseauve, Guide Bettane et Desseauve des vins de France, 31/08/2025



"Fine and powdery, the nose evokes a rose garden perfumed by the first rays of the morning sun, before fresh red fruits bring an added touch of softness. These sensations are echoed on the palate, with a silky texture shaped by melted, well-integrated tannins."

Beatrice Delamotte, Cuisine et Vins de France



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