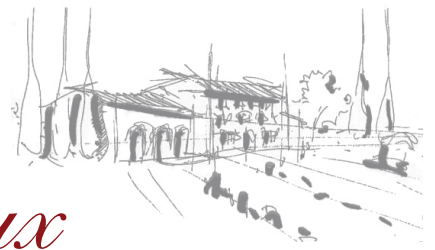


Domaine
Le Clos des Cazaux



VACQUEYRAS ROUGE
Cuvée Saint Roch



Grape Variety : 70 % grenache, 25 % syrah, 5 % mourvèdre.

Yield : 30 hl/ha

Vineyard : old grapevines (more than 50 years old vines).

Terroir : slopes consisting of sandstone and Miocene marl of Cazeaux.

This Cuvée is made with grapes from old vines that are between 30 and 60 years old and are situated at the entry of the estate. The selection of terroirs, mainly consisting of clay-limestone marl and sandy-clay slopes, are identical each year.

This kind of grape variety blend is a traditional one in Vacqueyras. Manual harvest. The different grape varieties are vinified separately to ensure that each has reached perfect maturity.

After a partial destemming, the fermentation takes place in stainless steel tanks. Maceration lasts for about 4 weeks.

Maturation in stainless steel and concrete tanks for 18 months.

Description

Colour : Dark garnet colour.

Bouquet : Rich and complex bouquet with aromas of red fruits, pepper and cocoa.

Palate : Generous flavour characteristic of Grenache wines, consistent attack with present and coated tannins, fresh finish on red fruits and pepper : a great classic of the appellation.

Food pairing suggestions

Starters : Sage seasoned meat terrine, pan-fried mushrooms in parsley, Lyon sausage.

Main courses : Roasted quail with pumpkin, Daube Provençal, slow cooked 7-hour-lamb, Beef Bourguignon, Veal Orloff, Mont d'Or sausage.

Chesses : ripened Saint-Marcellin, Saint Nectaire, Morbier, Comté (12 months).

Serving temperature : 16-18C, best enjoyed at 5 to 8 years

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