

Domaine  
*Le Clos des Cazaux*



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**VACQUEYRAS ROUGE**  
*Cuvée des Templiers*

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**Grape Variety :** Syrah / Grenache blend.

**Vineyard :** 30 to 50 years old vines.

**Yield :** 25-30 hl/ha

**Terroir :** sandstone and Miocene marl

**Aging and drinking :** Either immediately to enjoy the fruity freshness or in 5 years to savour its fullness. Maximum ageing 15 years.

Our grandfather was among the first winegrowers to plant the Syrah grape variety in Vacqueyras in the 1960s. The plants of his first plot came directly from the Hill of Hermitage. The vines planted on the marly and clayey-sandy slopes of Cazaux are, in a way, the signature of the estate. Due to their East-West exposure the sun warms up the grapes very early in the morning, allowing them to dry out well, and in the end of the afternoon they are protected by the hillside from the overheated rays of the setting sun. The sandy soils are very poor resulting in low yields and concentrated wines. The grapes are harvested by hand and are destemmed but not crushed in order to optimise the fruit. Fermentation lasts between 20 and 25 days depending on the vintage.

As a result, we obtain a wine with powerful and persistent aromas of red fruits, spices and violet due to its high proportion of Syrah. Its dark red colour and imposing tannins in its youth are also a characteristic feature of Syrah wines.

**Description**

**Colour :** Rich ruby colour with purple tints

**Bouquet :** Very aromatic and complex. The torrefied aromas open up to fruits (blackberry, cherry) and spices.

**Palate :** Unmistakeably Syrah with a lot of substance. This wine is characterised by the generosity of the fruit and the elegance of the tannins.

**Food pairing suggestions**

**Starters :** Wild boar terrine, three-pepper seasoned beef carpaccio, truffle brouillade, Œuf meurette.

**Main courses :** Lamb chops, beef steak with ceps, flank steak, duck breast, guinea fowl with chestnuts.

**Cheeses :** Dry or in olive oil matured goat cheeses.

**Serving temperature :** 16-18 °C, decant old vintages.

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