



GRAPE VARIETIES

Grenache Noir, Syrah, Mourvèdre

APPELLATION

Vacqueyras

SOIL

Clay and limestone slopes & alluvial deposits on terraces.

Boiseraie 2017

Vacqueyras

The vineyard extends across Vacqueyras and Sarrians in the Vaucluse, at the foot of the Dentelles de Montmirail.

VINIFICATION

Destemming of Grenache depending on the vintage to keep 15% maximum of non destemmed grapes – cold pre-fermentation maceration (12°C) during 4 days for the Syrah and Mourvèdre – 2 times of racking during fermentation and long maceration of 21 to 30 days with regular cap-punching and racking if required – Temperature controlled at 26-30°C. – only first juice added.

AGEING

6 months in « foudres » which are 1 to 40 years old .

TASTING NOTES

Appearance : Intense ruby color.

Nose : Subtle flavors of thyme and rosemary (Provençal herbs) on a woody aromatic background- discreet notes of violet and black cherry.

Palate : Full-bodied, well-balanced with spices and fresh fruits – very elegant tannins.

FOOD PAIRINGS

Grilled meat, casseroles, autumn dishes.

RESOURCES

www.ogier.fr/fr/#top