



#### GRAPE VARIETIES

Grenache Noir, Syrah, Mourvèdre

#### APPELLATION

Vacqueyras

#### SOIL

Clay and limestone slopes & alluvial deposits on terraces.

## Boiseraie 2018

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

Intense ruby color, the wine has a beautiful personality. Full-bodied and wonderfully balanced between spices and freshness of the fruits. Tannins are very present but fine. This is a wine of seduction.

#### FOOD PAIRINGS

Grilled meat, casseroles, autumn dishes.

#### RESOURCES

[www.ogier.fr/fr/#top](http://www.ogier.fr/fr/#top)