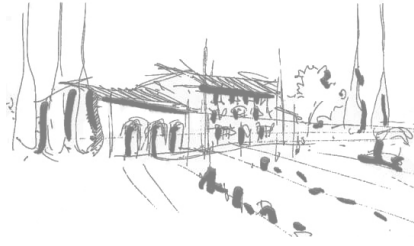


Domaine
Le Clos des Cazaux



RED VACQUEYRAS
Cuvée des Templiers

Grape Variety : A blend of Syrah and Grenache

Land : Slopes of sandy soil or grey limestone.

Yield : 25 -30 hl/ha

Vines : 30 -50 yrs. old minimum.

Winemaking : hand picking harvest destemmed but not crushed.

Fermentation about 20 days according to the vintage. Ageing 9 months stainless-steel tank then 12 months in concrete tank.

Wine tasting : to be drunk now for the freshness of its fruit or wait 5 yrs for its fullness.

The Syrah vines are situated on the sandy, grey clay slopes of Vacqueyras near the domain. They are facing east west, so the sun warms the grapes early in the morning allowing a considerable synthesis of sugars.

The sandy soil is poor giving a reduced yield.

So we obtain a very fruity wine with strong persistent aromas of red fruits, spices and violets because the proportion of Syrah is higher.

Its garnet red colour and lasting tannins harmonise beautifully.

Young, it can be accompanied by grilled meats like rib steak (cotes de boeuf) with béarnaise sauce or grilled lamb cutlets with thyme and gratin dauphinois.

Between 7 & 10 yrs old it can be drunk with game such as pheasant, wild birds or woodcock.

FAMILLE ARCHIMBAUD-VACHE - Propriétaires Récoltants à VACQUEYRAS

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