

Domaine  
*Le Clos des Cazaux*



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**RED VACQUEYRAS**  
*Cuvée Saint Roch*

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

**Land :** Clayey sandy slopes & argillaceous limestone marl.

**Yield :** 30 hl/ha

**Vines :** 30 – 60 yrs. old

**Wine tasting :** Between 5 & 10 yrs ageing, open an hour before drinking.

This reserve comes from vines aged between 30 – 60 years old situated at the entrance to the domain. It is a selection that is identical each year. It represents what are traditionally the grape varieties of Vacqueyras.

They are vinified separately to produce maximum maturity. Fermentation of the whole crop lasts about 20 days according to the vintage.

We obtain a generous wine, solidly constructed, with aromas of red fruits and venison. It will assert itself drunk with roast beef or beef in sauce such as Daube Provençale, Boeuf Bourguignon or Pigeon with lentils.

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