

Domaine
Le Clos des Cazaux



RED VACQUEYRAS
Grenat Noble

Grape Variety: Very old Grenache.

Land: Clay slopes of les Cazaux.

Yield: 20 hl/ha

Winemaking: Carefully hand picking harvest. No crush, no destem. Only very soft pump over during the fermentation. Vatting about 20 days according to the vintage.

Maturing: 3 years in tank and in old oak.

Wine tasting: To be drunk between 5 to 10 years old.

Open 1 – 2 hrs before drinking. Serve at 16° - 18°c.

This reserve is the result of extraordinary climatic conditions notably, in the month of September.

In 1992, violent storms and flooding hit the region (and especially Vaison la Romaine). The following days were radiant and accompanied by Mistral; we were able to continue the harvesting of the relics of the rotted crop... but it was noble rot!

Following our first involuntary try in 1992 we wanted to reproduce this wine; we had to wait until 1995 to isolate the parcels of vines (completely different from 1992) able to produce this noble rot.

Unfortunately the 'noble' phenomena does not happen each year, despite the late harvesting (15th Oct).

The resultant wine is un-classable, with aromas of fig, honey, citrus fruits, fruit brandy, and plum. It is of a surprising potency.

This Grenache nectar marries well with dishes such as pan-fried foie gras in honey and fig preserve, leg of lamb with preserved fruits accompanied by local cereal 'épautre' or other sweet and sour dishes.

FAMILLE ARCHIMBAUD-VACHE - Propriétaires Récoltants à VACQUEYRAS

Tél. 33 (0)4 90 65 85 83 - Fax : (0)4 90 41 75 32

email : closdesczauz@wanadoo.fr

www.closdesczauz.fr