Wijnfiche

Domaine Saint Pierre - Vacqueyras | Vacqueyras AOP France — 2023

Domain

Dom. Saint Pierre

This family estate is located in the south of the rich Rhone region where two brothers Jean-François and Philippe Fauque (3rd generation) manage everything in the right direction. The poor subsurface here is rich in lime and sand, so the grape growers have to work hard to get the necessary nutrients. The vines are between 10 and 45 years old, and have an average yield of 35 hl per hectare.

Vinification

After the harvest, a cold maceration is started, followed by an assembly of the different grape varieties. During the entire vinification process, thermoregulation is always closely monitored. The maceration takes roughly 21 days, after which the wine matures further in oak barrels of 400 to 600 liters for 12 months.

Taste

We notice a deep purple color. In the nose we get cherry and blackberry keys in combination with roasted coffee and liquorice keys. In the mouth a very rich and powerful but supple wine that confirms the nose and has a decent final without being heavy.

Food pairing

Spaghetti Carbonara | Beef stew with dark beer | Indian lamb platter | Duck

General information

Type: Red wine
Grape varieties: Syrah, Grenache
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 17-18 °C
Taste profile: Smooth juicy , Complex with firm tannins



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