



« Terre de Mistral »

RÉMY FERBRAS



AOP VACQUEYRAS RED

Region

Southern Rhône Valley - France

Soils

Located at the foot of the « Dentelles de Montmirail » mountains, the soils are composed of clay, sands and rolled pebbles.

Grape Varieties

Grenache - Syrah - Mourvèdre

Harvest & vinification

Grapes are harvested at optimum maturity with a meticulous sorting. Grapes are destemmed and crushed. Separate traditional vinifications are conducted for each grape variety. Alcoholic fermentation occurs at 26-28°C with a three weeks' maceration period. Wines are partly aged in barrels and half-muids. Blending of the wines and bottling.

Tasting

A deep bright purple colour.

A complex and concentrated nose of black berries, laurel and guarrigue.

An elegant attack that gives way to a dense and rich palate with a nice tannic structure. Perfect candidate for ageing.

Wine & food matching

Ideal companion for the traditional southern French bull stew (« Daube de Taureau »)

Serve at 15 & 17°C. Best enjoyed between 5 to 7 years of age.

R. Ferbras



S.A. LES GRANDES SERRES
450, Route de l'Isolon Saint-Luc B.P. 17 - 84250 Châteauneuf Du Pape.
www.remy-ferbras.com - contact@remy-ferbras.com