

Kavier

Vacqueyras 2007



HONORS : Rated **91-93** in Robert Parker's "Wine Advocate" (# 181 Feb 2009),
and **91** in "Stephen Tanzer's International Wine Cellar" (Josh Reynolds, Jan 2010)

BLEND : Grenache 60%, Syrah 30%, Mourvèdre 10%. Hand harvested with systematic *eraflage*.
Average yields are under 35 hl per hectare.

WINE MAKING: Our philosophy of wine production is generally the same: First of all we take a lot of care choosing the date of harvest, with daily analysis of grapes to avoid not perfectly ripe grapes, therefore no "green" defect in our wines. A first extraction of the tannins of dandruff takes place during a small week, in controlled temperature (around 10°C / 50°F), before fermentation, for silky and elegant tannins. Then the second extraction, with presence of alcohol, lasts 3 - 4 weeks. Finally, ageing takes place for 1/3 in tanks and 2/3 in barrels (1/3 new, 1/3 one wine, 1/3 two wines).

TASTING NOTES : Courtesy of Robert Parker's Wine Advocate (#181, Feb 2009)
"The prodigious, full-bodied 2007 Vacqueyras boasts a deep ruby/plum/purple color along with dazzling levels of blackberry and kirsch fruit interwoven with notions of licorice, camphor, and scorched earth. It possesses remarkable intensity and purity as well as a skyscraper-like mouthfeel. Consume it over the next 10+ years. An exciting discovery during my recent tastings in the Rhone Valley, a brilliant blend of 60%Grenache, 30% Syrah, and 10% Mourvedre from low yields, and what appears to be impeccable winemaking."

Stephen Tanzer's International Wine Cellar, Josh Reynolds, Jan 2010
"Saturated ruby. Classic southern Rhone aromas of ripe red berries, garrigue, anise and smoky minerals. Juicy and expansive, with a restrained sweetness to the rich flavors of dark cherry, raspberry preserves and candied flowers. Mounts impressively on the finish, which echoes the cherry and anise notes and leaves a smoky quality behind."

SERVICE : serve at 14°C (57°F) with game, grilled red meat and en-sauce meat, spicy food, cheese... and why not a chocolate dessert ?

AGEING: Pleasant as of end 2009, it will be good until 2020 if stored in a good cellar.

Alcohol: 14,8% - Sugar: 3,4 g/l - Acidity:3,4 - PH:3,7
IC (colouring intensity): 10,5 (the minimum for Châteauneuf-du-Pape is... 4!)