



domaine
CHAMFORT



Cuvée : La Perdrière

Appellation VACQUEYRAS

Color Red

Grapes 65% Grenache ; 20% Syrah ; 15% Mourvèdre.

Age of vines on average 40 ans

Surface area 10 ha

Yield 25 hl / ha

Ageing 12 to 18 months,

60% in wood tank (French Oak) and 40% in vat 10% demi-muids

Packaging box of 6 bottles

Local soil and climat

The vineyard is located in the south of scrubland tea sector, the town of Sarrians. This is one of the more qualitative areas of the appellation. The soil is very porous, which causes a limitation of the force and therefore yields, they are composed of pebbles and various more or less calcareous rocks, with ancient origins dating back to the Quaternary. Exposure of these plots is optimal, in summer the heat is particularly important, allowing us to harvest the grapes in very good maturity.

Method of culture

Traditional soil work, mounding it combines the vines in winter and décaivonnage (plowing back to a strip of land at the foot of the vines) in the spring. So there is no use of weed killer. Phytosanitary treatments are reasoned to the maximum, always favoring preventive methods and organic way. We use certified organic fertilizers, applied sparingly to the needs of the vine. We are started the organic conversion in 2018, we seek above all to control the process by focusing primarily wine quality.

The vinification and ageing

The vinification follows traditional principles of the Rhone Valley. The maceration lasts between 27 and 35 days. In the beginning we focus on pumping and power cuts, and during final hot maceration, we limit tank movements. Harvesting is done in three stages, the first earlier syrah fermentation alone, a second Grenache and late co-fermentation Grenache and Mourvedre

The three wines are assembled after 6 months. The breeding takes place in oak vats of 50 hl to limping slightly, but especially to refine the tannins and concrete vats to preserve the fruit.

Comments

Vacqueyras is known for its finesse. The nose is powerful and complex, combining aromas of ripe red fruit, floral notes of garrigue flavors and a hint of roasting aromas.

On the palate, the attack is ample, the sweetness of the fruit pleases the palate the tannins are melted. Mid-palate Mourvèdre brings a tense and typical structure. The finish is very mineral, and we find all these garrigue scents, which are extended with delicacy.