

DOMAINE DE L'OISELET

AOP VACQUEYRAS

CRU DE LA VALLÉE DU RHÔNE

1752
SIGNATURE
WINES



Sweetness:



Fruitiness:



Sheltered by the Dentelles de Montmirail, Vacqueyras stretches out in the baking sun, crafting a wine of colour and depth: a nectar of spice, over-ripe fruit and pungent garrigue scents.

Domain history:

Our family estate invites you to discover the flavors of the past with the pleasures of today. Indeed, we like to share not only our wine, but also our lifestyle, which is steeped in our vineyard and our educational farm that promotes our ecological values and our products, made entirely by us.

Terroir:

Located in the heart of Provence, at the foot of Mont Ventoux and of the Dentelles de Montmirail, right in the middle of the Vacqueyras appellation, our soils consist of rocky plateau. The climate is hot and dry, with particularly strong sunlight.

Vinification:

Our vines are pruned in cordons of 7 spurs and 2 eyes maximum. After harvesting, the winemaking is highly controlled. Then comes the crushing and the fermentation in tank, for a minimum of 8 to 10 days.

Tasting notes :

Our wine has a deep ruby color, with an intense nose and notes of cassis and figs and a spicy nuance. On the palate, this wine is powerful, warm, with silky tannins.

Food Pairing :

This wine is very easy to accord with red meats such as roasts or even spicy dishes. It perfectly highlights strong cheeses, such as Beaufort.

