



la cuvée des herbes folles

red



LE
DOMAINE
DU GRAND
JACQUET

Appellation

IGP VAUCLUSE
Organic wine

The vineyard is in biodynamic culture

2869, la venue de Carpentras 84380 Mazan | www.grandjacquet.fr



Grape Variety

Syrah (50%), Marselan (50%).



Terroir

Mazan plot at 120 meters above sea level on clay soils.



Vineyard

No herbicides are used. No fertilizer has been used for 35 years. The treatments don't exceed 1kg of copper/hectare/year. Till April, the sheep come in the plots in early spring; then, 2-3 plowings are made from May to the end of June.



Yield

40 hl/ha



Vinification

Manual harvest, 100% eraflage of the grapes, fermentation with native yeasts, maceration 12 days with winding every day in stainless steel vats. Total SO2: 26mg/litre.



Wine tasting

A gourmet red wine with candied notes with character. Deep garnet color. A gourmet bouquet with notes of blackcurrant jam, cherry, red and black fruits. Taste is round, with a good concentration with a dense and elegant structure, which gives it dimension. Serve between 14-16 degrees or slightly chilled in the summer.



Food pairing suggestions

Raw ham, rilette, pork terrine, sheep cheese, chocolate cake with cherry jam or red wine jelly.



Potential

3-4 years.