



LE  
DOMAINE  
DU GRAND  
JACQUET

*rendez-vous sous le chêne...*

red



## Appellation

AOC VENTOUX

Organic wine

The vineyard is in biodynamic culture

2869, la venue de Carpentras 84380 Mazan | [www.grandjacquet.fr](http://www.grandjacquet.fr)



## Grape Variety

Grenache (90%), Syrah (10%)



## Terroir

7-8 Plots on Saint-Pierre de Vassol (Mainly grenaches of fifty years old ) and Modene, clay-limestone 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

35 hl/ha



## Vinification

Manual harvest, 100% erasing of the berries, fermentation and maceration for 15 days, in stainless steel vats followed by a 1 shedding to obtain a slight infusion of the juice. Controls temperature between 24 and 27 degrees. Total SO<sub>2</sub> 49 mg/litre.



## Wine tasting

Versatile wine: Concentrated, fleshy, supple with notes of black fruit and licorice. A garnet color with orange hues. The nose is expressive on black fruits, liquorice. The mouth is fresh, fluid and good concentration, the tannins are fine, coated and persistent on the finish. A red of character, easy to drink. Serve between 14-16 degrees or slightly cool in the summer.



## Food paring suggestions

Toast/sliced black tapenade, roasted farm chicken and potatoes, roast pork, Grilled chicken and parmesan bruschetta.



## Potential

Drink in the year on the fruit. Can be kept 3-5 years.

