



juste avant les sangliers

red



LE
DOMAINE
DU GRAND
JACQUET



 **Appellation**

AOC VENTOUX

Organic wine

The vineyard is in biodynamic culture

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



Grape Variety

Syrah (60%), Grenache (40%).



Terroir

Plot of 400 meters of altitude located in Crillon le Brave, limestone soils, very stony, benefitting significantly from the freshness of the Ventoux.



Vineyard

No synthetic weedkillers are used. Fertilizer-free for 35 years. Weeding until April, then sheep come to the plots in early spring, followed by 2-3 ploughings from May to late June.



Yield

32hl/ha



Vinification

Hand-harvesting of Syrah and Grenache together, last in the second half of October, 100% destemming of grapes, fermentation and vatting for 3 to 4 weeks with 1 délestage. After malolactic fermentation, 2/3 of the wine is placed in barrels for 10 to 12 months. The remaining 1/3 in stainless steel tanks. No fining or filtration. Total SO₂: 40 mg/litre.



Wine tasting

A concentrated red wine with tight, dense tannins and a finish with notes of violets, blackcurrant buds, black fruits, spices and menthol. Garnet color with orange highlights. Delicate nose with aromas of violets, blackcurrant buds, black fruits, spices and menthol. The palate is concentrated, consistent with a certain sweetness, the tannins are dense and tight. Open in the morning for the evening, or decant, for even better results the next day. Serve at 16°C.



Food pairing suggestions

Cooked wild boar leg for 7 hours, Dijonnaise piece of beef, game terrine, pigeon tagine with dates and spices, pork with caramel and ginger.



Potential

5-10 years

