



les crocs... 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

Grenache (90%), Syrah (10%).



Terroir

Highest plots at 400 meters altitude on gravel soils.



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

20hl/ha



Vinification

Hand-harvested, 100% de-stemmed, fermented in stainless steel vats and macerated for 3 weeks with several delestages to obtain more extraction, temperature control between 24 and 27 degrees; then aged for 18 months in 1-wine barrels. No fining or filtration.



Wine tasting

An intense red wine, complex with a fine structure and melted on notes of cocoa, black fruits, violet, long in the mouth. Intense ruby/garnet color. Delicate nose, cocoa, black fruits, violet. The mouth is melted, intense and generous, the tannins are fine and persistent, long in the mouth. To open 1 hour before tasting or carafé. Serve at 16°C.



Food pairing suggestions

Beef stew with ceps, confit lamb mouse, duck rillettes with currants and port, butternut squash with roasted bacon, farmed guinea fowl with chestnuts.



Potential

10-15 years

