



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](http://www.grandjacquet.fr)



## Grape Variety

Vines of 45 years.

Grenache (80%), Syrah (20%).



## Terroir

Plot on Saint-Pierre de Vassol at 300 meters above sea level on gravel and clay soils surrounded by scrubland, oaks.



## 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 when ripe, 100% destemmed, fermented and macerated for 3-4 weeks with 1 délestage to obtain a light infusion of the juice. Temperature control between 24 and 27 degrees. Aged 18 months in 1-wine barrels. No fining or filtration.



## Wine tasting

A red wine of intense and ample meal in the mouth, black fruits, spices. Deep garnet color with orange reflets. Delicate, intense nose on black fruits, spices. In the mouth, the wine is generous and ample, the tannins are present and well melted, on the same notes as the nose. Serve at 16 °C.



## Food pairing suggestions

Lasagna, Confit beef cheek parmentier, truffled Rossini tournedos, leg of lamb, truffle-stuffed capon, royal hare, roast beef with morel sauce.



## Potential

5-7 years

