



rendez-vous sous le chêne...

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

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

35 hl/ha



Vinification

Hand-harvested, 100% de-stemmed, fermented and macerated for 15 days in stainless steel tanks, followed by 1 délestage to obtain a light infusion of the juice. Temperature control between 24 and 27 degrees. Total SO₂: 49 mg/litre.



Wine tasting

Concentrated, fleshy, supple, with notes of black fruit and liquorice. A garnet-red color with orange-purple highlights. Expressive nose of black fruit and licorice. Fresh, fluid and concentrated on the palate, with fine, coated tannins that linger on the finish. A red with character, easy to drink. Serve between 14-16 degrees or slightly chilled in summer.



Food pairing suggestions

Toast/black tapenade/feuille, roast free-range chicken with potatoes, roast pork, grilled chicken and parmesan bruschetta.



Potential

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

