



VACQUEYRAS
Les Molines



This estate nestled at the foot of the Dentelles de Montmirail is the result of three generations of collaboration with the Mourier estates. The soils that make it give wines with purple reflections. In order to preserve biodiversity, the estate is cultivated in a sustainable way and has HVE (High Environmental Value) certification.



- **GRAPE VARIETIES**
 - Black Grenache, Syrah and Mourvèdre.
- **TERROIR AND VINES**
 - The vines are on riss limestone terraces, sandy-clay soil, with banks of rolled pebbles on the Ouvèze terraces. The sunshine in these plots is significant.
- **VINIFICATION AND AGEING**
 - Traditionally vinified in closed vats, for 18 to 25 days. The aging is partly in vats, and partly in barrels.
- **TASTING COMMENTS**
 - On the nose, the fruit quickly stands out: black cherry, stone and blackberry, with hints of candied fruit. Round and fleshy, this is a well-structured wine with a fine finish and great harmony.
- **FOOD/WINE PAIRING**
 - This wine goes well with a Flemish beer stew, grilled meats or rabbit.
- **CELLARING POTENTIAL**
 - From 3 to 8 years old.



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