

Halos de JUPITER

Vacqueyras 2014



Strong and vibrant Taurus inspires this sensual Vacqueyras. Poor soils, minuscule yields of old vine Grenache and about 180 days a year of Mistral bring forth the quintessence of our Mediterranean terroir of garrigue with its spices, sage and juniper.

Vineyard:

Exclusively from the "Plateau des Garrigues" where the soil is a combination of rolled pebbles and red clay. Very old Grenache (85%) and 35 year old Syrah (15%) make up the varietal blend.

Harvest:

Successive pickings to harvest each bunch at its ideal ripeness. The initial sorting in the vineyard is followed by a second one at the winery.

Winemaking:

The grapes are neither destemmed nor crushed. Fermentation by native yeasts with no addition of SO₂. Gentle extractions by manual "pigeage" at 28°C (82°F) for about 5 weeks. Grenache and Syrah are blended before malolactic fermentation in *foudre* and then aged in *demi-muid* (600 L) for one year. This wine was neither fined nor filtered before bottling in order to preserve its personality and intensity.

Aging:

Although this wine could be enjoyed young, it will only develop its full character much later. It will keep its freshness for at least 15 years after bottling.

Production: 6 600 bottles

Distinctions:

Vinous : 90-92 pts