



DOMAINE
LA GARRIGUE

AOP Vacqueyras Rouge

Albert et Camille



Grape Varieties : 80 % Grenache, 10 % Syrah, 5 % Mourvèdre, 5 % Cinsault.



Vinification : Harvested entirely by hand, partial destemming, crushing on reception. Vinification in concrete vats, pumping over (remontage) and delestage during the alcoholic fermentation, maximum temperature 24 degrees. Aged in concrete vats. Long vatting period.



Description :
Colour : deep, clear and brilliant.
Bouquet : delightfully intense.
Taste : complex and rich with a beautifully long finish.



Serving temperature : best served at 18 °C.



Cellaring potential : 7 years



"Albert et Camille" is a tribute to our grandparents. This wine is just like them, full of simplicity and generosity. It will enhance a saddle or a leg of lamb, beef cheeks with ceps, tournedos with foie gras etc.