



DOMAINE
LA GARRIGUE

AOP Vacqueyras Rouge

Cantarelle



Grape Varieties : 85 % Grenache, 15 % Syrah.



Vinification : Harvested entirely by hand, no 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 : powerful and complex.

Taste : La Cantarelle is a full-bodied and complex wine.

Despite its concentration, it remains well balanced.

This wine has a beautiful length, and a pleasant finish.



Serving temperature : best served between 16 and 18 °C



Cellaring potential : 8-10 years



La Cantarelle is made from a selection of plots of the oldest grapevines on the estate (80-100 years). The small yields give this wine its very distinctive character.

To be enjoyed with wine lovers, over a magnificent beef rib or tournedos with peppers, leg of lamb, wild boar stew, or roast guinea fowl with Provençal herbs.