



DOMAINE  
LA GARRIGUE

## AOP Vacqueyras Rouge

### *Cuvée de l'Hostellerie*



**Grape Varieties :** 75 % Grenache, 25 % 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 : very deep, clear and brilliant.  
Bouquet : complex and very powerful.  
Taste : fresh, generous and round.



**Serving temperature :** best served at 18 °C



**Cellaring potential :** 7 years



The Cuvée de l'Hostellerie, a great classic of the Domaine, remains a trusted and timeless favourite that has stood the test of time without ever losing its charm. Its blend gives this wine its character. It goes well with hearty dishes, game, venison steak, duck with figs, the Provençal stew known as "Daube Provençale"...