



DOMAINE
LA GARRIGUE

AOP Vacqueyras Rouge

Vieilles Branches



Grape Varieties :

Grenache and Syrah.



Vinification

The grapes are harvested entirely by hand, partially destemmed and crushed upon arrival at the winery. Pump-overs and rack-and-return are carried out during alcoholic fermentation, with a maximum temperature of 24°C. Aged in concrete vats, blended from several older vintages.



Description :

Appearance: Deep in colour, clear and bright.

Nose: Powerful yet refined.

Palate: Structured and complex, with remarkable freshness.



Serving temperature : Best served 18°C.



Ageing potential

8 to 10 years.



“Les Vieilles Branches” was created to surprise — a wine of remarkable texture and silky tannins.

This exceptional cuvée has developed both character and maturity over time. Ageing has brought depth and harmony, shaping its aromas and refining its structure.

A wine to be shared with true wine lovers.

Allow the wine to breathe or decant before serving. Enjoy with Beef Rossini or seared Iberian pork pluma, accompanied by sautéed potatoes with thyme and rosemary.