



Vaucluse I.G.P. red wine « La vigne de Louis ».

Location : The area is located on the left bank of the Rhône River, near the city of Vaison La Romaine and the famous villages of Gigondas, Vacqueyras, Rasteau, Beaumes-de-Venise.

Soil : Terraces argilo-limestones, stony.

Climate : Mediterranean type with particularly hot and dry summers. The Mistral (North wind) drives out the moisture, ensuring particularly favorable conditions for the vine growing.

Grapes varieties : Two grapes varieties typically from the Rhône Valley are grown for making this red wine :

- Black grenache (50%).
- Syrah (50%).

The vineyard : The estate is certified organic since the 2020 vintage. The treatments of the vine are limited and based on copper, sulfur, and natural products of Biocontrol. When they are carried out, it is always at the minimum useful dose. The vineyard is grassed one row out of two to promote aeration and soil life and to facilitate the passage during work. The yields are naturally low and can be controlled by green harvesting if necessary.

Harvest : It is manual and carried out quickly at the optimum of maturity.

Winemaking : It is done carefully, in small tanks, with pumping over and punching down of the pomace for a better extraction of the colour and tanins and at controlled temperature in order to express the best from the grapes. The maceration time is long, up to 25 days.

Elevage : The wine is then stored on its fine lees until the bottling for keeping its aromas and its freshness. The bottling is done 8 months after harvest.

Consommation : This cuvee can be drink young, on the fruit but it can be kept longer according to the vintage and the keeping conditions.

This is a fleshy wine with fine and tight tanins. This cuvee will admirably go with pork-butcheries, roasted meat or cheeses.