

# DOMAINE DE VERQUIÈRE

CÔTES DU RHÔNE

RHÔNE

## Story

The Domaine de Verquière has been handed-down from father to son for generations and is currently managed by Thibaut Chamfort, who is perpetuating the family winemaking traditions. His commitment and passion for the family land has encouraged him to convert his vineyards into organic farming in 2009 (certification in 2011)

The estate is located in the heart of Provence, in the village of Sablet, beneath the limestone cliffs of the *Dentelles de Montmirail*. The 100 acres estate spreads through the appellations of Sablet, Plan de Dieu, Rasteau, Vacqueyras and Gigondas. Most of the Verquière vineyards are ideally located on hilltops, overlooking the Southern Rhône valley

## Grape varieties

80% Grenache, 20% Syrah

## Terroir

Clay and chalky with rounded pebbles.

## Winemaking

Mostly destemmed grapes

Temperature controlled fermentation in concrete tanks with indigenous yeasts.

Vatting for 12-15 days.

## Tasting notes

Color : deep garnet

Nose : notes of jammy dark fruit (cherry) and spices (pepper, licorice).

Palate : Full-bodied wine balanced by very mellow tannins.

## Pairing suggestions

Ideal with charcuterie, grilled red meats, game and barbecued dishes.

Will keep 3 years.



## Press Ratings

90 pts Jeb Dunnuck – 2018 vintage

91 pts James Suckling – 2018 vintage

90 pts Jeb Dunnuck – 2017 vintage