

DOMAINE DE VERQUIÈRE

CÔTES DU RHÔNE

RHÔNE

Story

Domaine de Verquière was founded in 1928 and has been handed down from father to son since then. It is currently managed by Thibaut Chamfort who is perpetuating and developing the family heritage. His commitment and passion for winemaking has encouraged him to convert the vineyards to organic farming, pushing towards biodynamic methods. Today, the entire vineyard of 45 hectares is certified organic, on different appellations : Côtes du Rhône Villages, Rasteau, Vacqueyras...

Farming philosophy : Organic certification since 2011

Vineyard Information

Grape varieties : 80% Grenache, 20% Syrah

Plot size : 10 ha (25 acres)

Average age of the vines : 35-40 years

North facing

Elevation : 150m (490 ft)

Soils : sandy clay

FARMING PRACTICES

- Training method : Double Cordon de Royat
- No herbicides
- Green harvesting
- Cover crop
- Natural fertilizer
- Organic treatments (sulfur & copper)

Winemaking

- Hand picked grapes / Destemmed with sorting
- Yeast : indigenous
- Cold pre fermentation maceration : 2 days
- Fermentation : Temperature controlled concrete tank / 20 days
- Maceration technique : Pump over and unballasting
- Pneumatic press
- Aging : 12 months in concrete tanks / on lees
- Fined : No
- Filtration : Yes
- Vegan : Yes

Tasting notes

Young nose with accents of red and black fruits, also aromas of licorice and violet. Ample attack. Round and supple palate especially greedy perfumes. A well-flavored wine endowed with freshness and a rather nice construction.



Press Ratings

90 pts « Best Buy » Wine Enthusiast – 2019 vintage

90 pts Jeb Dunnuck – 2018 vintage

91 pts James Suckling – 2018 vintage