

DOMAINE DE VERQUIÈRE

CÔTES DU RHÔNE VILLAGES – PLAN DE DIEU

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

In the Middle Ages, the crossing of this vast forest of scrubland, at the mercy of bandits, deserved that we give our soul to God. It is probably to this legend that the Plan de Dieu (*plan of God*) owes its name.

Vineyard Information

Grape varieties : 80% Grenache, 20% Syrah

Plot size : 3 ha (7.4 acres)

Average age of the vines : 30-35 years

East/West facing

Elevation : sea level

Soils : clay-limestone with rounded pebbles

FARMING PRACTICES

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

Winemaking

- Hand picked grapes / Destemmed with sorting
- Yeast : indigenous
- Cold pre fermentation maceration : 2-3 days
- Fermentation : Temperature-controlled concrete tank / 25 days
- Maceration technique : unballasting
- Pneumatic press
- Aging : 10 months in concrete tanks / on lees
- Fined : No
- Filtration : Yes
- Vegan : Yes

Tasting notes

Powerfull nose with prevailing red fruit notes including cherry, gooseberry, scrubland notes, thyme, rosemary. Good balance between freshness and roundness on the palate with refined tannins.



Press ratings

91 pts Wine Enthusiast – 2019 vintage

89 pts Wine Advocate – 2019 vintage

93 pts Decanter – 2019 vintage