

DOMAINE DE VERQUIÈRE

CÔTES DU RHÔNE VILLAGES – SABLET

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 : 60% Grenache, 20% Syrah, 15% Mourvèdre, 5% Cinsault

Plot size : 8 ha (20 acres)

Average age of the vines : 40-45 years

North/South facing

Elevation : 300m (985ft)

Soils : Blend of 3 distinct terroirs (Limestone scree and marl at an altitude of 985ft, sand around the village and the Domaine, clay-limestone with pebbles on the lower slopes)

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 : 3 days
- Fermentation : Temperature controlled concrete tank / 35 days
- Maceration technique : Pump over and unballasting
- Pneumatic press
- Aging : 15 months in Amphora and large barrels / on lees
- Fined : No
- Filtration : Yes
- Vegan : Yes

Tasting notes

Nose with smoky accents, garrigue and dark fruits. Beautiful structure on the palate, all in smoothness on the Mediterranean perfumes.

Tender flesh and fruity length. An asserted southern character.



Press ratings

91 pts James Suckling – 2019 vintage