

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 : 50% Grenache blanc, 20% Clairette, 15% Bourboulenc, 15% Roussanne

Plot size : 1,6 ha (4 acres)

Average age of the vines : 40-45 years

North/South facing

Elevation : 300m (985 ft)

Soils : Clay/limestone with rolled pebbles

FARMING PRACTICES

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

Winemaking

- Hand picked grapes / Destemmed with sorting
- Pneumatic press
- Cold pre fermentation maceration : 4 hours
- Fermentation : Temperature controlled concrete tanks / 15 days
- No malolactic fermentation
- No SO2 added before the end of the malo
- Aging : 7-8 months in concrete tanks/ on lees with stirring once a week
- Fined : No
- Filtration : Yes
- Vegan : Yes

Tasting notes

Pleasant frank nose associating white fruits and citrus fruits. Soft entry. Supple, fresh and concentrated palate recalling the aromas of the nose. Persistent and fresh finish. Well-balanced and refined.



Press ratings

92 pts James Suckling – 2018 vintage