

DOMAINE DE VERQUIERE

GIGONDAS

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, 15% Syrah, 5% Mourvèdre

Average age of the vines : 50 yo

Terroir

Clay-limestone with small fallen rocks from the Dentelles de Montmirail.

Winemaking

Manual harvest. De-stemming for the Syrah and Mourvèdre. Grapes are sorted in the cellar before fermentation and vinified separately for better extraction of fruits. The wine is raked several times. The traditional fermentation on the skins lasts from 8 to 10 days in the vat.

Tasting notes

A deep and rich red colour. The nose offers powerful cherry, raspberry and plum aromas. On the palate, the Syrah and Mourvèdre bring meaty and spicy notes, adding depth and complexity. The tannins are soft and bring elegance to this wine.

Pairing suggestions

Calls for slow cooked and braised meats or stews. Would be excellent with an aged sharp cheese, and for a more exotic match, try it with a Moroccan style tagine sprinkled with cinnamon.



Press Ratings

93 pts Wine Enthusiast – 2014 vintage