

# VERQUIÈRE

## GIGONDAS

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, 15% Syrah, 5% Mourvèdre

Plot size : 4 ha (10 acres)

Average age of the vines : 45-50 years

East/West facing (on the plateau of Gigondas)

Elevation : 150m (492 ft)

Soils : clay-limestone with rocks from the Dentelles de Montmirail

#### 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 : Unballasting
- Pneumatic press
- Aging : 12 months in large seasoned barrels / on fine lees
- Fined : No
- Filtration : Yes
- Vegan : Yes

### Tasting notes

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.



### Press Ratings

93 pts Wine Enthusiast – 2017 vintage

93 pts Jeb Dunnuck – 2017 vintage