

# DOMAINE DE VERQUIÈRE

## RASTEAU - 1928

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

« 1928 » is a tribute to the creation of the estate and to Thibaut's great-grandfather.

### Vineyard Information

Grape varieties : 60% Syrah , 40% Grenache

Plot size : 2 ha (5 acres)

Average age of the vines : 35-40 years

South East facing / on the heights of the Rasteau village

Elevation : 300m (985 ft)

Soils : chalky clay, stony clay

#### 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 : 12-15 months in large seasoned barrels and concrete tanks / on lees
- Fined : No
- Filtration : Yes
- Vegan : Yes

### Tasting notes

Notes of blackberry and marron glacé on the nose. Round and soft in entry, Persistent fruit on a fine, round and well-structured palate. Long, intense, slightly mentholated finish. Nice freshness.



### Press Ratings

92 pts Decanter – 2019 vintage

89 pts Wine Advocate – 2016 vintage