

# DOMAINE DE VERQUIÈRE

## RASTEAU

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

70 % Grenache, 30% Syrah

### Terroir

Clay-limestone with rounded pebbles and a granit base

### Winemaking

Cold pre-fermentation for 3 days. Temperature-controlled fermentation in concrete tanks with indigenous yeasts.

3 *délestages* (rack and return) during fermentation.

Maceration for 30 days.

Aging in foudre for about 6 months.

### Tasting notes

Color : deep ruby red

Nose : bouquet of earthy notes and good spice.

Palate : powerful with firm tannins, rich red fruit flavors and good balance.

### Pairing suggestions

With its more robust nature and earthier character the Rasteau red goes well with strongly flavored game dishes such as wild boar or deer. It is also good with medium-matured cheeses.



### Press Ratings

- 89 pts Wine Advocate – 2018 vintage
- 92 pts Wine Enthusiast – 2017 vintage
- 91 pts Wine Advocate – 2017 vintage
- 91 pts Wine Advocate – 2016 vintage
- 89 pts Wine Enthusiast – 2016 vintage