

# DOMAINE DE VERQUIÈRE

## RASTEAU

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 : 70% Grenache , 30%Syrah

Plot size : 12 ha (30 acres)

Average age of the vines : 50-55 years

Facing : 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 & Gobelet
- No herbicides
- Green harvesting
- Natural fertilizer
- Organic treatments (sulfer & copper)

### Winemaking

- Hand picked grapes / Partially 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 months in large seasoned barrels and concrete tanks / on lees
- Fined : No
- Filtration : Yes
- Vegan : Yes

### Tasting notes

Fruit nose of blackcurrant, sloe, black cherry and subtle spicy notes. Freshness on the palate, expressing notes of ripe red fruits, licorice and pepper with a well-balanced power.



### Press Ratings

92 pts Decanter – 2022 vintage

89 pts Decanter – 2020 vintage

93 pts James Suckling – 2019 vintage