

VERQUIÈRE

VACQUEYRAS

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 , 25% Syrah, 5% Cinsault

Plot size : 2,5 ha (6,17 acres)

Average age of the vines : 40-45 years

Facing : Plateau

Elevation : 300m (985 ft)

Soils : clay-limestone

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 : 6 months in large seasoned barrels / on fine lees
- Fined : No
- Filtration : Yes
- Vegan : Yes

Tasting notes

Reminiscent nose of stone fruits (plum, cherry) and chocolate with a delicate spicy presence. Smooth and silky palate. A charming yet typical Vacqueyras.



Press Ratings

91 pts Jeb Dunnuck – 2022 vintage

90 pts Jeb Dunnuck – 2021 vintage

91 pts Wine Advocate – 2019 vintage