



Vacqueyras La Magnaneraie 2016

750 ML

Grapes variety : 60 % Grenache 40% Syrah

TAV : 14,5 % vol

Soil : Our parcels are located on « Le Plateau des Garrigues », the soil is composed of worn pebbles layer with clay-limestone soil.

Viticulture : We work for a sustainable agriculture without chemical weeding.

Vinification : Grapes are manually harvested and then, are directly destemmed. The vinification is made with respect of the pure tradition of red wine making. We proceed to pumping over wine, wine punching down and wine shedding. The temperature is continuously controlled and long vatting is performed.

The wine is relocated in oak barrel 600L (100%). After 18 months of maturation this wine is bottled.

Dishes : This wine will be perfect with your meats in sauce and games. To serve between 16°C and 18°C.

Conservation : You can keep this wine during 10 years.

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