

# VACQUEYRAS



## Bernard, AOC Vacqueyras, Rouge, 2022

AOC Vacqueyras, Vallée du Rhône, France

Velvety!

### PRESENTATION

A fine and elegant wine, patiently aged in oak barrels to impart its full roundness. A cuvée in tribute to my father, Bernard Manganelli.

### THE VINTAGE

A year marked by drought and heatwaves that advanced the harvest but maintained excellent grape health.

### HARVEST

September 2022

### AGEING

Aged for twelve months in oak barrels, in the same barrels as our Vacqueyras Blanc, the cuvée "Antonin".

### VARIETALS

Grenache noir 90%, Syrah 10%

15 % VOL.

### TECHNICAL DATA

Production volume: 886

Surface area of the vineyard: 0.50 ha

Age of vines: 50 years old

Aging in barrels: 12 month



### SERVING

Serve at 18°C.

### AGEING POTENTIAL

10 to 15 years, Over 15 years

### TASTING

Elegant, with a full and complex palate.

### VISUAL APPEARANCE

Deep red

### ON THE PALATE

Notes of cocoa, buttery, lightly oaked.

### FOOD PAIRINGS

Woodcock skewers, beef cheek stew (civet style), truffle scrambled eggs.

### CLASSIC FOOD AND WINE PAIRINGS

Cheese, Game, French cuisine, Red meat



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Agriculture France



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

