

CRU
CÔTES DU RHÔNE

VACQUEYRAS



Yolande, AOC Vacqueyras, Rouge, 2022

AOC Vacqueyras, Vallée du Rhône, France

A refined and delicate Vacqueyras red wine.

PRESENTATION

A tribute cuvée to grandmother Yolande, a gentle matriarch with a heart of gold.

THE VINTAGE

Drought and heatwave characterized the year 2022, resulting in a very healthy but early harvest.

LOCATION

Various plots located in the municipality of Vacqueyras: to the north, bordering Gigondas; to the east, bordering Beaumes.

TERROIR

The terroir consists of various small parcels with soils ranging from fine sand or clay to marl, as well as pebbles and scree.

HARVEST

Mid-September

WINEMAKING

Stainless steel tank fermentation, assembled at harvest.

VARIETALS

Grenache noir 70%, Syrah 30%

14 % VOL.

TECHNICAL DATA

Production volume: 2500

Surface area of the vineyard: 2 ha

Yield: 25 hL/ha

Age of vines: 40 years old

SERVING

Serve at 17°C.



FR-BIO-01
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



AGEING POTENTIAL

3 to 5 years

TASTING

Delicate on the palate, low in tannins.

VISUAL APPEARANCE

Deep red

AT NOSE

Aromas of red fruits.

ON THE PALATE

Silky tannins with notes of red fruits, offering a fresh mouthfeel.

FOOD PAIRINGS

Veal tagine with olives, guinea fowl with rosemary, and Banon cheese.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Cheese, French cuisine, White meat, Poultry

