

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  
Agriculture France



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



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**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

