

VACQUEYRAS



Odette, AOC Vacqueyras, Rouge, 2023

AOC Vacqueyras, Vallée du Rhône, France

A characterful Vacqueyras.

PRESENTATION

A cuvée in honor of "Mamé Odette" Manganelli, 97 years old, a skilled cook, who, alongside her beloved Jean-Marie, acquired all the Vacqueyras parcels of the estate.

THE VINTAGE

After a dry winter and a rainy spring, late summer brought drought and high temperatures. However, the temperature variations, with cool nights, favored optimal ripening of the grapes. The harvest was prolonged

LOCATION

A plot on the Garrigues terrace, spanning 9 hectares in one piece, enjoying sunlight from morning to evening and highly exposed to the Mistral wind.

TERROIR

The terroir of the locality "Les Garrigues de l'Etang" is characterized by typical soils composed of rounded pebbles and limestone gravel resting on brown clays.

IN THE VINEYARD

The estate is entirely managed under organic viticulture, certified by Ecocert. We practice hoeing to avoid competition from grass around the vines, as well as scratching the soil, applying organic fertilizer for maintenance, hilling up the vines in winter, and uncovering them in spring.

HARVEST

September 25, 2023.

AGEING

Aging in tanks for 8 months.

VARIETALS

Grenache noir 70%, Syrah 30%

15 % VOL.

TECHNICAL DATA

Production volume: 2300

Surface area of the vineyard: 9 ha

Yield: 25 hL/ha

Age of vines: 60 years old



FAMILLE MANGANELLI

VACQUEYRAS
Cru des Côtes du Rhône

Odette

— 2023 —



FR-BIO-01
Agriculture France

SERVING

Decant before serving at 18°C.

AGEING POTENTIAL

10 to 15 years

TASTING

Intense and structured with well-rounded tannins.

VISUAL APPEARANCE

Dark red with violet reflections.



Famille MANGANELLI
1996 Route de Sarriens, 84190 Beaumes-de-Venise
Tel. 06.75.79.39.47 - famillemanganelli@gmail.com
www.famillemanganelli.com

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



AT NOSE

Aromas of black fruits.

ON THE PALATE

This wine features aromas of sloe and stone fruits, finishing with notes of licorice and cocoa.

FOOD PAIRINGS

Aged beef ribeye, braised quails with porcini mushrooms, and farmstead Reblochon cheese.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, Game, French cuisine, Red meat

