

CRU
CÔTES DU RHÔNE

VACQUEYRAS



Yolande, AOC Vacqueyras, Rouge, 2023

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

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

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

On September 5, 2023.

WINEMAKING

The different red grape varieties that make up this cuvée were harvested and co-fermented together, allowing for a natural and harmonious integration of aromas, tannins, and structures from the fermentation phase. This method enhances a true expression of the terroir and brings beautiful complexity to the palate.

AGEING

The wine was aged for 8 months in stainless steel tanks, preserving the purity of the fruit and the aromatic freshness.



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VZ209E

VARIETALS

Grenache noir 60%, Syrah 40%

13.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Production volume: 3000

Surface area of the vineyard: 2 ha

Yield: 25 hL/ha

Age of vines: 40 years old

SERVING

Serve at 17°C.

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

