

M. CHAPOUTIER

Vacqueyras

www.chapoutier.com



VARIETALS	Grenache and Mourvèdre.
VINTAGE	2018
REGION	Vacqueyras, Rhône Valley, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Deep garnet hue.
NOSE	Intense and generous with notes of black fruit, such as black cherry and blackberry, and a spicy touch of white pepper.
PALATE	Full and rich on the palate, with a great freshness on entry. Tannins are silky and elegant with a long, lingering finish with slightly smoky notes.
AGEING	Mainly aged in concrete vats, with a less important part in 600 litre barrels. Bottling takes place 12 months later.
PAIRING	Barbecued grilled meat, Burgundy beef stew in red wine and semi hard cheeses.
READINESS FOR DRINKING	Drink now and decant it for 15-30 minutes, in order to release the aromas. Or cellar it for 5 to 7 years.
RATINGS	90pts JAMESUCKLING.COM 15/20pts JancisRobinson.com
ORDER CODE	FR393