



VASE DE PIERRE

Vintage 2018 – 15,5% vol.
Limited quantity of 22.000 l



The wine is a traditional blend in Southern Rhône Valley from Grenache Noir 65% and Syrah 35%. The vineyards are planted on limestone clay soil and double guyot pruned.



Grape has been fermented in cement tanks on 25°C with skin maceration for 30 days. Wine was aged in cement tanks for 12 months.



Dark ruby red color of the wine with purple reflections and medium intensive but elegant aromas of ripe red and black berries, currants, cherries, blackberries, blueberries and notes of sweet spices and wild thyme.

On the palate wine is dry with medium acidity, high tannins, full body and high alcohol with flavors of red and black berries and hints of spiciness followed by lingering finish.



Pairs exquisitely with recipes with red meat, turkey, stew and different long cooked dishes, blue cheese and aged yellow cheese.



JEB DUNNUCK

Distinguished independent world critic of premium wine and former wine advocate leading contributor