

DOMAINE LA PERDRIÈRE

VACQUEYRAS



Domaine La Perdrière is run by the energetic and irrepressible vigneron, Vasco Perdigão. While Vasco is of Portuguese origin, he has fully integrated himself into the life of a vigneron in the southern Rhône as proprietor of the 16.5-hectare Domaine La Perdrière in Sablet, at the northern edge of the Gigondas appellation. Here he produces limited amounts of Côtes du Rhône, Sablet, Séguret, Rasteau and his main wine, Vacqueyras. The combination of old vines, low yield and excellent southeast exposure results in fill-bodied wines of great warmth and generous character, yet still very approachable in the traditional style of southern Rhône wines.

Region:	Southern Rhône
Appellation:	Vacqueyras
Owner:	Vasco Perdigão
Established:	2010
Farming Practices:	Sustainable
Soil:	Brown clay with limestone pebbles
Vineyard:	10 ha
Grape Varieties:	65% Grenache, 20% Mourvèdre, 15% Syrah
Avg Age of Vines:	40 years
Yield/Hectare:	25 hl/ha
Avg Production:	30,000 bottles

Vinification and Élevage: Beginning with a cold maceration lasting about 4 weeks, fermentation takes place in concrete tanks in stages as the harvest progresses. Syrah comes in first, then Grenache and lastly a co-fermentation of Mourvèdre and the remaining Grenache. Everything is blended together after 6 months, and ages in 5,000-liter oak foudres for another year, until fully integrated.

Tasting Notes: Vacqueyras is known for its finesse. The nose is powerful and complex, combining aroma of ripe red fruits and fragrant scents of earthy garrigue flavors and herbs de Provence. On the palate, the attack is full, the sweetness of the fruit caresses the palate, the tannins are soft and well-rounded. The Mourvèdre lends structure to the wine. The finish combines ripe fruit and minerality, enhanced by the earthy garrigue character.

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