

Maison Lavau Vacqueyras

COUNTRY REGION GRAPE VINTAGE

France Côtes du Rhône 50% Grenache noir, 40% Syrah, 2020 10% Mourvèdre

ABOUT THE DOMAINE

The story of the Lavau family, with its passion for wine and its love of the terroir and the land, began in Saint-Émilion in the 19th century. Jean-Guy Lavau and his wife Anne-Marie returned to France, from Tunisia, in the 1960s and took charge of a small winemaking cellar in Sablet at the heart of the Rhone Valley. This would become the Maison LAVAU in 1965. Today, the Maison Lavau is one of the last family-run and independent wine estates in the Rhone Valley, run by Frédéric, Benoît, Bénédicte and Charles. Maison Lavau continues to be a family-run estate, encapsulating the philosophy; to produce top quality wines, promote and reflect the diversity of the Rhone Valley by representing the most emblematic and prestigious appellations of this region.

WINEMAKING

This wine comes from directly west-facing parcels located on the plain of Vacqueyras. The Grenache, Syrah and Mourvèdre vines are 35 years on average and planted on good draining alluvial and sandy soils. The grapes are entirely de-stemmed and placed in temperature-controlled vats for around 24 days with two rack-and-return operations at the start of fermentation, followed by two pumping-over operations per day. 60 % of the wine is aged in vat, and 40 % in 450L barrels previously used for 1 or 2 vintages, for a period of 12 months, before being blended with the vat-aged wine.



TECHNICAL NOTES

Alcohol by volume

TASTING NOTES

Great finesse on the nose, which releases a mixture of red fruit, fig and soft spicy notes. On the palate, the wine shows great elegance and a lovely weave of red fruit and very fine tannins. Decanting is not necessary and the wine expresses itself in the glass immediately after opening. Ideal with a rib of beef, or paired with an entrecôte steak with herb butter.