

# GRAPE

## Arnoux et Fils Vacqueyras Vieux Clocher

### WHY WE LOVE IT

Produced from vines growing on a stony plateau, the Vacqueyras Vieux Clocher red Classic is characterized by its power, virility and the finesse of its aromas.

**Varietal Composition:** 70% Grenache, 25% Syrah, 5% Mourvedre

**Elaboration:** Grapes are partially destemmed and individually fermented in stainless steel tanks at high temperatures. After 10 days vatting and 6 months maturation in oak casks, the wine is blended and bottled.

**Tasting Notes:** Deep purple color with mauve highlights and its powerful fruity fragrances sprinkled with spice. All the intensity of the nose may be found in mouth, on a background structured by healthy tannins full of masculinity and packed in a full body. The finish is long and opens some late pepper touches that define its specificity.

### PRESS

2016 – 90 Wine Advocate | 90 Jeb Dunnuck | 90 James Suckling | 91 Vinous

2017 – 89-90 Vinous

### PRODUCER BACKGROUND

Marc and Jean-Francois Arnoux are the newest generation to perpetuate their family's long history at this traditional domaine that sits next door to the old Vacqueyras church.

The family's history in Vacqueyras dates back to 1731, and vineyard holdings are now 41 hectares in total, with additional volume supplemented with growing partners who have supplied the family for decades.

Always rich with garrigue, Arnoux's offerings consistently over-deliver for us, and this is a producer we've been working with since our early days.

