



MAISON BOUACHON

VACQUEYRAS – MAISON BOUACHON

« *Pierrelongue* » 2006

The « *Pierrelongue* » vines grow on the high rocky terrace of the scrubland, the so-called « *garrigues* », covering the south-western slopes of the Dentelles de Montmirail hills. The name « *Pierrelongue* » (long stone) comes from the rocky terrain with its long stones.

With this Vacqueyras, Maison Bouachon reveals all the delicacy and elegance of this vineyard, close to Gigondas.

Vineyard terrain: This appellation is on the right hand of Rhône river on the garrigues with clay and limestone. There are poor soils but clay permit a slow and regular restitution and useful water for grape berries elaboration. There are low yield with very aromatic and concentrated in tannins grape berries.

Grape varieties: The black Grenache (70 %) is the main variety taken for its fruity, the Syrah (25 %) add structure and deep colour, and the Cinsault (5 %) introduce delicateness.

Wine making: The processing consists in selection of parcels: old Grenache (70 years old) and younger Syrah (30-40 years old), best exposures, low yields. Grapes are harvested by hands and rigorously sorted out. Each grape variety is vinified separately after total de-stemming. Long vatting (3-4 weeks) are done with frequent pumping over and daily control (analysis-tasting).

Maturing: After fermentation, the wine is blended and aged in French oak barrels and wooden tun during nearly 10 months.

Vintage: 2006 will go down as a “winemaker’s vintage”. The issue involved the ability to adapt vineyard management and winemaking know-how to unreliable weather conditions (water stress or exuberant growth with a delayed start to ripening in some localities, storms, etc...). In spite of all this, unremitting effort in both vineyards and wineries made 2006 a great vintage for the region and its grenache: clean colours, lovely aromas and well-balanced structures with coated tannins.

Description:

Colour: Deep red with garnet tints.

Smell: Complex mixing the red jammy fruit delicateness (blackberry, blackcurrant, plum) and the spicy flavour.

Mouth: It reminds the smelling. It is a marriage between soft spice (first white pepper then vanilla) and Provençal flavour (garrigue).

Tannins are slightly mixed with this blend and give to this wine fullness, compleity and elegance.

Ageing: It may be kept from 4 to 5 years or be drunk as a young wine.

Recommended drinking Temperature: 15 to 16 °C, it should be opened half an hour before drinking.

