



**DELAS**

*Vignobles de la Vallée du Rhône*

## VACQUEYRAS DOMAINE DES GENÈTS

### APPELLATION

#### VACQUEYRAS

**VINEYARDS :** The vineyard area covers the two communes of Vacqueyras and Sarrians, within the Vaucluse "département" down to the "Dentelles de Montmirail" hills.

**SOILS :** The soils are alluviums and terraces of glacier origin, formed during the Riss period of the quaternary era (between 120,000 and 300,000 thousand years BC).

**CLIMATE :** The climate is hot and dry, with plenty of sunshine.

**HISTORY :** following the 1937 Côtes du Rhône AOC decree, Vacqueyras was one of the first "Villages" recognised for the quality of its wines. Initially ranked as "Côtes du Rhône Vacqueyras" then classified as Côtes du Rhône Villages in 1955, the Vacqueyras vineyard was finally granted AOC in 1990.

**SURFACE AREA UNDER PRODUCTION :** 1,411 hectares/3,485 acres, for an annual production of 45,000 hectolitres/500,000 cases with a basic yield of 34 hectolitres/hectare (2 US tons/acre).

### CHARACTERISTICS

Delas Frères began its partnership with "Domaine des Genets" in 1990. It consists of the winemaking for 25 hectares/62 acres, and involves vineyard management and all stages of production up to and including the making of Delas' "Vacqueyras Domaine des Genêts". Average production: 30,000 bottles (75 cl.) per year. Grape varieties : Grenache, Syrah and Mourvèdre are the main grape varieties used in this wine.

### WINE MAKING

After de-stemming and crushing of the crop, alcoholic fermentation takes place closed tanks over a period of 15 days. In order to improve extraction, daily pumping over is carried out. Temperatures are controlled and between 82°F to 86°F (28 to 30°C). After drawing-off and pressing, malolactic fermentation takes place in tanks.

### MATURING

The wine are kept in tanks in order to preserve the fruit aromas. They are regularly racked to provide natural stabilisation of their components. The "Domaine des Genêts" "cuvée" is then bottled following maturing, which can last up to twelve months.

### TASTING NOTES

The colour is of a ruby red hue with bright tinges. The nose shows a series of complex aromas that range from very ripe fruits to black cherries and other stone fruit. This is lifted by a touch of liquorice. On the palate we have a full-bodied, well built wine that has just the right amount of power. The long finish in the mouth is a sign that this wine has good potential for laying down.

### FOOD AND WINE PAIRING

Ideal with simple "Provençale" cuisine, stews, beef in sauce. It goes well with any kind of cheese.

