

# VACQUEYRAS CUVÉE SPECIALE : PASCAL FRÈRES

## Style

Red, Dry, Medium bodied

## Region

Southern Rhône

## Wine Maker

Yves Cheron, under the label Pascal Frères

## Appellation

Vacqueyras

## Cépage

Predominately Grenache with Syrah, Mourvèdre and Cinsault.

## Tasting Note

Benchmark Vacqueyras that is aged prior to release to allow tannins and fruit to integrate. A dark, orchard fruit palate with pleasant peppery undertones.

## Serve

With gilled meats (Beef, Lamb) and strong cheeses.

## Cellarage

Will age for a decade from vintage.

## Vinification

The grapes are fermented in stainless steel vats and the wine is then racked in used oak barrels for up to two years before being fined, filtered and bottled.

## History

Yves Chéron is a Négociant-Vinificateur a wine merchant and wine maker. Based between Gigondas and Vacqueyras, Yves and his father Denis vinify wines from their own plantings as well as those from other growers. They have built up a reputation for rigorous grape selection and consistently high quality wines which, unusually, they age before release.

Wine has been produced in Tricastin since vines were introduced by the Greeks. In 1960's the region was substantially redeveloped by pieds noirs returning from Algeria who were encouraged to plant vines on the harsh, stony soils of this region by sizeable government grants. Tricastin, which has a Mediterranean climate and benefits from the Mistral wind, was promoted to full appellation contrôlée status in 1973 and produces archetypal southern Rhône style wines.

