



MAISON BOUACHON

VACQUEYRAS – MAISON BOUACHON

« *Pierrelongue* » 2005

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: 2005 was a good year for growth with a warm pleasant spring and not too dry when the grapes were ripening. The difference in temperature between day and night (especially in the second fortnight of august) helped to make wines with stable colours and expressive aromas of fresh fruit. A wonderful vintage.

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 degrees, it should be opened half an hour before drinking.

