



DOMAINE LA PERDRIÈRE

AOC Vacqueyras
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located at the foot of the prestigious Dentelles de Montmirail in Sablet, the vines thrive on a 27 ha estate operated in Organic Agriculture. Domaine La Perdrière was taken over in 2010 by Vasco Perdigão, supported by his wife Sonia, a former nurse turned winemaker. Vasco practiced his craft and honed his skills with passion for several years in the renowned vineyards of the northern Côtes-du-Rhône. However, it is in the South of the Rhône Valley that he decided to settle as a winemaker. 2024 marks a turning point for the estate: Expansion and modernization of the cellar to improve working conditions but also to optimize the quality of our

VARIETALS

Grenache 65%, Syrah 25%, Mourvèdre 10%

LOCATION

The vineyard is located in the southern Garrigues plateau area. The plot where our old Grenache vines are located is called "La Perdrière". This area is one of the most qualitative in the appellation. The soils are very draining, which limits vigor and therefore yields. They are composed of rolled pebbles on a clay-sandy matrix, with an origin dating back to the Quaternary. The exposure of these plots is optimal, in summer the heat is particularly important, which allows us to harvest the grapes at very good maturities.

Age of vines: 40 years old

IN THE VINEYARD

The entire farm has been certified Organic Agriculture since the 2021 harvest. Traditional soil work, combining earthing up the vine stocks in winter and de-hilling in spring. A compost application is applied every 3 years in rotation with an organic amendment.

HARVEST

Hand-picked grapes.

WINEMAKING

In the cellar, Vasco carries out long macerations to gently extract the grape juice.

AGEING

Aging for 18 months in French oak vats.

SERVING

14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

The nose is powerful and complex, combining aromas of very ripe red fruits, floral notes, scents of the garrigue, and a hint of roasting aromas. On the palate, the attack is generous, the sweetness of the fruit flatters the palate, the tannins are well-integrated. In the mid-palate, the Mourvèdre brings a taut and distinctive structure.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

Perfect food and wine pairings: Truffle omelette, heart of sucrine lettuce with balsamic. Roasted duck breast with lavender honey. Roasted rabbit saddle in chive butter. Warm Banon cheese with olive oil in a chestnut crust.

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