



RÉSERVE ALPHONSE VAUTOUR

AOC Côtes du Rhône Villages Sablet (Vallée du Rhône), Red 2015

Alphonse Vautour, Jean-Marc Autran's great-grandfather, vinified his wine in his cellar at the top of a small hill - Les Briguières - located south of Sablet (AOP), where he owned 15 acres of vines. In homage to this family history, Jean-Marc dedicated this wine to his ancestor, the "Réserve Alphonse Vautour".

THE WINE

The Réserve Alphonse Vautour is produced in very small quantities and only in the greatest vintages. It is a selection of the best grapes from the Briguières hill. The grapes are carefully chosen upstream and watched very closely in order to pick them up at the height of their maturity.

TERROIR

The terroir of the Briguières hill is atypical because it is mainly made of clay. Geologists cannot explain this anomaly of nature. The Grenache and Mourvèdre grapes which are planted there, are cultivated in harmony with this very special terroir.

VINIFICATION

To produce the cuvée Alphonse Vautour, Jean-Marc Autran carefully selects the best grapes from the Briguières hill. They are of course fully picked up by hand. Once arrived at the winery, they are destemmed and transferred in concrete tanks where they will macerate for a period of approximately three weeks. Then, the grapes are pressed and moved to oak barrels called demi-muids (600L). The Réserve Alphonse Vautour will remain in the cellar between three and four winters.

VARIETALS

Grenache noir 80%, Mourvèdre 20%

TECHNICAL DATA

Production volume: 200 cases

SERVING

The Réserve Alphonse Vautour is definitely a technical wine, which is recommended to wines lovers. It is recommended to open this cuvée a few hours before tasting it and decant it on recent vintages such as 2015.

AGEING POTENTIAL

10 to 15 years

TASTING NOTES

With a deep color, this blend of black Grenache and Mourvèdre is surprising. At first rustic, its aromas open in contact with the air. We recognize black cherry, raspberry and blackberry. On the palate, the wine is delicious and silky. We find the roundness and generosity of Grenache Noir. The tannins are present and structured. They will round up over time.

FOOD PAIRING

Do not hesitate to pair it with tasty meats, especially with dishes in sauce and strong meats such as game.

