



# DOMAINE LA GARRIGUE

## Vacqueyras Albert & Camille

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Domaine la Garrigue, established in 1850 by the Bernard family, continues to be managed by Famille Bernard, specifically by brothers Maxime Bernard-Cosme of the fifth generation and Pierre Bernard. While Maxime oversees the estate, Pierre focuses on Les Florets, the family's inn and restaurant situated beneath the Dentelles de Montmirail. Visits from the US are treated as special occasions, featuring lively tastings marked by differing opinions, arguments, and ample gossip. Fortunately, Maxime's daughter, Virginie Combe, has been the winemaker for over a decade, crafting refined wines that embody the estate's polished rusticity. Domaine de la Garrigue remains a traditional Southern Rhône estate where Grenache constitutes half of the planted hectares. With an average vine age of 50 years and a commitment to sustainable farming practices, the estate's cellars reflect a timeless approach with concrete tanks and stainless steel fermenters, showcasing the natural terroirs of Vacqueyras in each bottle.

Throughout the years of collaboration with Domaine la Garrigue, there has been a gradual evolution in the wines without compromising their original charm or altering their style significantly. Representing the essence of the South of France, these wines encapsulate the character of Vacqueyras, an appellation overshadowed by Gigondas and Châteauneuf. Attaining cru status in 1990, Vacqueyras boasts three distinct terroirs: the red-clay-under-galets plateau of la Garrigue (the estate's location), the sandy soils around the village of Vacqueyras, and the rocky limestone slopes at the foot of the Dentelles de Montmirail. Each terroir contributes specific attributes to the final blends at la Garrigue, with power from the plateau, finesse from the sand, and structure from the limestone slopes.

A worthy comparison between the Vacqueyras and Cuvée Romaine can be made at Domaine la Garrigue. Whereas the Romaine trades on a fruitier, more easy-going structure, the Vacqueyras is altogether different. Seeing an additional 6 months in tank, it possesses a notable meaty quality with firmer tannins and a seriously dense core of black fruit and iron. Should you find yourself with a fairly large piece of beef or lamb on your hands, you'd be hard-pressed for a more suitable assistant at the table than this Vacqueyras.

### LOCATION

*France, Vacqueyras*

### SOIL

*Clay limestone, gravelly clay*

### ELEVATION

*150 meters*

### FARMING

*Sustainable*

### VARIETIES

*Grenache, Syrah, Mourvedre, Cinsault*

### AGE OF VINES

*40-80 years-old*

### FERMENTATION

*Hand harvested, lightly crushed fermentation in tank, delestage*

### AGING

*18 months on lees in concrete tanks, vegan*

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### ACCOLADES

**90** – 2021, *James Suckling*

**90-92** – 2020, *Jeb Dunnuck*

**91** – 2020, *Wine Advocate*

**92** – 2019, *Jeb Dunnuck*

