
VACQUEYRAS “CUVÉE DES DEUX-FRÈRES”

Classic Southern Rhone at its finest: fresh with crunchy fruit.



Vintage: 2012
Producer: Château de Montmirail
Country: France, Rhone
Composition:
70% Grenache, 20% Syrah, 10% Mourvedre

WINEMAKER NOTES:

Established in 1960 by Maurice Archimbaud, the Château de Montmirail is now managed by his daughter, Monique Archimbaud Bouteiller, and her children. The vineyard sitting on the two communes of Vacqueyras and Gigondas, is largely the work of Maurice Archimbaud who patiently built up the area based on the combination of two properties: a family farm, located in Vacqueyras he inherited from his father Gabriel Archimbaud, and on the vineyard Gigondas created in the sixties by clearing steep slopes of Dentelles de Montmirail.

TASTING NOTES:

Clear and brilliant red, with powerful aromas of red berry fruit, full bodied with supple tannins and a nice finish. It's leathery and gamy, with voluptuous berry fruit and white pepper.

VINEYARD:

The area of 245 ha is spread over the slopes of Montmirail Laces regarding the Gigondas appellation and on the set of the other Vacqueyras. Low yields on clay -limestone soils give the wines strength and balance . Careful work on restructuring the field allows Montmirail to keep a balance between wealth brought by our oldest vines (some aged 80) and the freshness of our plantings .

VINIFICATION:

Traditional in style. The grapes are selected, partially destemmed and crushed. The vatting time is around 15 The must is pumped-over every day in order to extract colors and tannins, and to oxygenate the yeasts. This wine is aged in tanks for at least one year before being bottled. A complete renovation of the cellar was completed in 2000 to improve winemaking and to meet current standards. Mostly of concrete tanks and enameled steel are used as these allow for vinification in the pure respect for family tradition. A total stalking and long fermentation give the wines finesse and power.

Bottle Size: 750 mL

UPC Number: 87317002144



FOR MORE INFORMATION VISIT: KINDREDVINES.COM

