



DOMAINE D'OURÉA VACQUEYRAS 2023



Domaine D'Ouréa, created in 2009 by Adrien Roustan, is located in the heart of the Vaucluse department in the southern part of the Rhône. After studying wine and vinifying in Burgundy and California, Adrien Roustan took over part of the estate of his grandfather, Raymond Bertrand. On his first year, he converted the vineyard into organic farming and obtained the certification in 2012. Biodynamic viticulture was the continuity of his philosophy with full certification of his vineyards in 2020. The harvest is manual all over the vineyard in order to respect the grapes from the vineyard to the vat. He is a fan and a devotee of the manual harvest that allows to give bright, fresh and radiant wines.

The vineyard covers an area of 20 hectares of vines spread over 18 parcels and 4 distinct terroirs from which originate the Domaine's 4 cuvées of Côtes du Rhône, Gigondas, Vacqueyras and Vin de France. The vineyard is planted with 8 grapes varieties (Grenache, Syrah, Cinsault, Carignan, Mourvèdre, Aramon, Oeillade and Counoise) that blend, stimulate, balance and bring complexity and diversity to their wines.

SOIL TYPE _____

Selection of the most qualitative parcels of the estate. Blend of the Terroirs of "Guarrigues" (Rocky Red clay), that will bring finesse and minerality, and Terroirs of "Pendants" (Blue and yellow marl) bringing the depth.

VARIETAL _____

85% Grenache, 5% Cinsault, 5% Carignan, 5% Mourvèdre.
Vines of 50 years-old in average.

CULTURE _____

Certified organic since 2012. Certified Biodynamic since 2020.

Traditional working of the soil. No pesticides. No herbicides. No phytosanitary products. Manual harvesting in small cases.

VINIFICATION _____

Accurate selection of the berries on sorting tables. Conveyance of the grapes by elevator belt. Treading of the un-stemmed grapes followed by a soft maceration/infusion in tank. No heavy racking but regular pump-over. Ageing of 10 months on fine lees in concrete vats.

TASTING NOTES _____

"Ripe black cherry, dried herbs and a pinch of licorice are nicely delineated. Framed by soft tannins, the medium-bodied 2023 presents a lovely substance and refreshing acidity on the juicy finish. This one shows really well today."

-- **By Nicolas Greinacher, Vinous September 2024 – 90 pts**



*Other wines from the same estate:
Gigondas 2022*

