



MAS DES RESTANQUES

VACQUEYRAS, RED

THE STORY

the history of mas des restanques began in 1995, with the union of two family terroirs. joining forces as two knowledgeable winemaking families, both with long-term heritages in the rhone region, jean-luc and josiane faraud launched their own winery in 2007. in the heart of southern france, at the foot of the dentelles de montmirail, the estate is divided on nine hectares between two noble appellations: vacqueyras and gigondas. in 2012, mas de restanques was certified organic by ecocert.

APPELLATION

AOC VACQUEYRAS

COLOR

RED WINE

VINTAGE

2021

FARMING

ORGANIC

VINE AGE

40-45 YEARS

VARIETAL

55% GRENACHE, 35% SYRAH, 10% MOURVÈDRE

ALCOHOL

14%

SOIL

SAND, LIMESTONE & CLAY

FERMENTATION

GRAPES ARE 100% DESTEMMED.

MACERATION OF 30 DAYS.

FERMENTED WITH NATURAL YEASTS.

AGING

12 MONTHS IN CONCRETE TANK.

FILTERED. UNFINED.

SO2

20 MG/L

AGING POTENTIAL

5-8 YEARS

CASES PRODUCED

1 000 CASES

