



Champagnes & Châteaux
QUALITY SINCE 1989

VACQUEYRAS LA GRANGELIÈRE 2022 DOMAINE PIERRE AMADIEU

Pierre Amadiou is a family-owned domaine established in 1929 in the village of Gigondas. Wines are made, matured and bottled on the estate, which now covers 140 hectares. Pierre is in charge of winemaking and maturation, while his uncle Claude runs the vineyard. The vines are mostly planted on hillsides between 230m and 500m up, facing north-northwest and surrounded by 200 hectares of garrigue and holm oaks. The exposure gives good aeration and avoids excessive sun in full summer, with extended ripening lending the wines freshness, depth, and complexity.

Grape: 80% Grenache and 20% Syrah

Vineyard & Vinification Note:

The terroir of Vacqueyras is located on the southern slopes of the Dentelles de Montmirail mountains.

The Grenache and Syrah grapes are grown on terraces where the soil is a mixture of gravel and alluvium deposits, giving this wine a fruitier character than its “big brother” in Gigondas.

This Vacqueyras is a harmonious blend of wines produced from different terraces; one is predominantly fruity; the other is more full-bodied and spicier. Each wine is aged in our Gigondas cellars as befits its character: the full-bodied wine for 6 months in barrels, while the fruitier wine is kept in big oak casks to soften the tannins.

Jeb Dunnock:

I always enjoy this cuvée, and the 2022 Vacqueyras La Grangelière is a terrific value that readers will love as a house red. Perfumed red and black fruits, sappy flowers, and pretty garrigue and herbal, peppery notes all flow to a medium-bodied, fruit-loaded, charming 2022 that's perfect for drinking over the coming 3-5 years or so. **89 Points, October 2023**

Food pairing: This wine will compliment a roast leg of lamb with sage or mature cheeses.



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