



DOMAINE
LA GARRIGUE

AOP Vacqueyras Rouge

Osez le Détour



Grape Varieties : Syrah, Grenache (the percentage varies depending on the vintage).



Vinification : Harvested entirely by hand, no destemming, crushing on reception. Vinification in concrete vats, pumping over (remontage) and delestage during the alcoholic fermentation, maximum temperature 24 degrees. Aged in concrete vats. Long vatting period.



Description :

Colour : very deep, clear and brilliant.
Bouquet : complex and very powerful.
Taste : predominantly powerful and fruity with a noticeable presence of tannins.



Serving temperature : best served between 16 and 18 °C



Cellaring potential : 3 years (This is a wine to be enjoyed young for its fruitiness.)



Osez le Détour is a wine with a very unique character. It draws its richness from the vines located mainly around the Domaine. The characteristics of the terroir of the Plateau Des Garrigues are very much apparent in this wine. It should be enjoyed with connoisseurs and goes wonderfully well with game birds such as pheasant, partridge or thrush, but equally well with quail cooked with olives.

The French expression "Osez le detour" means "Dare to take a different route" and what could be a more fitting name for this exceptional wine !