

# MAISONS MARQUES & DOMAINES



## DE LAS



Delas Frères

## Vacqueyras Domaine des Genets

Rhône, France  
Vintage: 2020

### Overview

Delas Frères began its partnership with Domaine des Genets in 1990. The partnership consists of vineyard management of the 62 acres, all stages of production, and winemaking.

The vineyard area covers the two communes of Vacqueyras and Sarrians, within the Vaucluse down to the 'Dentelles de Montmirail' hills. The soils are alluviums and terraces of glacier origin, formed during the Riss period of the quaternary era between 120,000 and 300,000 years B.C. The climate is hot and dry, with plenty of sunshine. Following the 1937 Côtes du Rhône AOC decree, Vacqueyras was one of the first villages recognized for the quality of its wines.

Initially ranked as Côtes du Rhône Vacqueyras and then classified as Côtes du Rhône Villages in 1955, the Vacqueyras vineyard was finally granted AOC in 1990.

### Winemaking

After de-stemming and crushing of the grapes, alcoholic fermentation takes place in closed tanks over a period of 15 days. In order to improve extraction, daily pumping over is carried out. Temperatures are controlled between 82°F to 86°F. After drawing-off and pressing, malolactic fermentation takes place in tanks. The wine is kept in tanks in order to preserve the fruit aromas. They are regularly racked to provide natural stabilization. The Domaine des Genets cuvée is then bottled following maturing, which can last up to twelve months.

Average production totals 30,000 bottles per year.

### Tasting Notes

The color is a ruby red hue with bright tinges. The nose shows a series of complex aromas that range from very ripe fruits to black cherries and other stone fruit. This is lifted by a touch of licorice. On the palate we have a full-bodied, well built wine that has just the right amount of power. The long finish in the mouth is a sign that this wine has good potential for laying down.

### Food Pairing

This wine is ideal served with simple Provençale cuisine, stews, and beef in sauce. It also goes well with any kind of cheese.

### TECHNICAL INFORMATION

Varietals: Grenache, Syrah, Mourvèdre  
Wine Alcohol: 14%