



Clos de Caveau Vacqueyras

The 50-acre estate lies along the slopes of the *Dentelles de Montmirail* mountain range, which overlooks the Rhône Valley. The estate is 20 km east of Orange and 35 km northwest of Avignon. At an altitude of 650 feet above sea level, the vines are grown at higher altitudes than regular *Vacqueyras* land. As well as being naturally isolated in a single plot, this combines to provide an exceptional location. A belt of Mediterranean forest surrounds the vineyard, protecting the environment within its own microclimate and geographical conditions, making it ideally suited to organic farming.

Vacqueyras is a village of 1,061 inhabitants who subsist primarily on viticulture. With 1,300 hectares (3,212 acres) of vines, the appellation is shared among 45 individual wineries and 1 cooperative winery with

130 members. *Le Clos de Caveau* has 29 acres situated around the estate, producing red *Vacqueyras* wine.

In 1990, *Vacqueyras* was designated a *Cru* of the upper *Côtes du Rhône* appellation, joining *Chateauneuf du Pape* and *Gigondas*. This decree instituted strict production limits of 37 hl/ha, and recognized the quality of the wines produced in the exceptional terrain of the appellation.

Fruit Sauvage *Vacqueyras* red wine is composed of 70% Grenache and 30% Syrah. The cuvée *Lao Muse* is only produced in exceptional years and is comprised of 60% Grenache and 40% Syrah. There is also a 4 acre vineyard in the *Côtes du Rhône* appellation in nearby Viols where Henry produces a red wine, as well as a rosé, with both having up to 50% Syrah and 50% Grenache.

2012 **Fruit sauvage** ● clos de caveau

Fruit Sauvage 2012

APPELLATION Vacqueyras

GRAPE 60% grenache and 40% Syrah

VINES Ages range between 10-45 years old

TERROIR Located around Le Clos at an altitude of 250m in a naturally protected area.

CULTIVATION Certified Organic since 1989.

HARVEST Hand harvested followed by selective sorting for quality.

VINEYARD 12 Ha (29 acres)

FERMENTATION Natural fermentation with wild yeasts.

VINIFICATION Long maceration, for 1-2 months
12 month ageing, of which half is in large neutral oak vats and half in cement.

ALCOHOL CONTENT 13.5°

TASTING NOTE The dark ruby color of this cuvée exudes scents of fresh blackcurrant and sweet spices. The palate develops this aromatic palette coat with present but well integrated, silky and elegant tannins.

PRODUCTION ~1,250 cases/year

CELLARING Enjoy within 5 to 10 years

