

La Grivelière

Vacqueyras AOC

85% Grenache, 15% Syrah

This wine gets its name from the Thrush birds, or Grive in French, that populate the vineyards of the Rhône Valley.

Tasting Notes:

Bright ruby color with a delicate bouquet of Herbs-de-Provence, red fruits, and a touch of cinnamon. Dark berry fruit is immediate on the palate with a smooth and elegant finish. Would pair wonderfully with beef and lamb dishes and could even complement a chocolate dessert dish.

Vineyards:

Region:	Vacqueyras, Rhone Valley, France
Source:	Long-term Contract
Size:	3 hectares
Training Method:	Gobelet
Soil Composition:	Clay & Pebbles
Elevation:	200 meters
Exposure:	Southeast
Year Planted:	1980
Density:	4000 vines per hectare

Winemaking:

Harvest:	Hand harvested in mid-September
Fermentation:	Controlled fermentation at 28°C in Concrete tank with a 3 to 4 week maceration period
Malolactic Fermentation:	Full

Aging:

Wine is aged for 12 months in 100 year old oak vats before release.

Technical Data:

Alcohol:	14.5%
pH:	3 g/L
Acidity:	3.6
Residual Sugar:	1.5 g/L

Production:

15,000 bottles



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