



DOMAINE LA GARRIGUE

Vacqueyras La Cantarelle

Domaine la Garrigue was founded in 1850 by the same family that runs the property today, Famille Bernard. Brothers Maxime and Pierre Bernard, of the 5th generation, are at the helm of the estate, with Maxime acting as general manager while Pierre focuses on the family's restaurant nestled in the hills below the Dentelles, Les Florets. Their wives, children, nieces, and nephews all have roles at the Domaine, and there is plenty of work for all, as this is the largest Domaine in the appellation, covering 83 hectares. They farm vines of Grenache, Mourvedre, Cinsault, Syrah, Grenache Blanc and Clairette on the three primary terroirs of Vacqueyras. Their vines' average age is about 50 years old, with some vines well over a century. The reticent but talented Virginie Combe, a member of the 6th generation, is in charge of the winemaking with Philippe Cambie's guidance.

ORIGIN

France

APPELLATION

Vacqueyras

SOIL

Clay limestone, sand, gravelly clay

AGE OF VINES

70-100

ELEVATION

150

VARIETIES

Grenache, Syrah

FARMING

Sustainable

FERMENTATION

Hand harvested, lightly crushed but whole cluster fermentation in tank, daily delestage

AGING

24 months in concrete tanks

The traditional structure of the family business carries through to the wines as well. Farming is sustainable - as much for its inherent benefits as a seeming distrust of modernity. In fact, a visit to the cellars is like stepping back in time. There's nary a barrel in sight, and the walls are lined with concrete tanks and stainless steel fermenters. Fermentations are conducted on the stems, and macerations are long and gentle, followed by reductive aging in concrete. As a result, the natural ferocity of the terroirs of Vacqueyras is captured and preserved in each bottle. These are not shy or polished Rhônes but engaging and forceful examples hearkening to the past. Tasting through a series of tank samples of mono-varietal wines, you can notice subtle differences in each, but the overall impression is a common sense of place and the epitome of Vacqueyras.

Along with L'Hostellerie, La Cantarelle is a cuvée suggested by Philippe Cambie and based on a plot of centenary vines of Grenache on the property. A small amount of younger vine Syrah is added and the wine is aged entirely in concrete tanks for at least 24 months. With the concentration that only old-vines can bring La Cantarelle is dense with plenty of structure submerged behind black-fruit flavors. Tasted along side l'Hostellerie it becomes evident that the terroirs of Vacqueyras are far from monolithic.

ACCOLADES

91-93 - 2020 Vacqueyras La Cantarelle - Jeb Dunnuck

94 - 2015 Vacqueyras La Cantarelle - Jeb Dunnuck

92 - 2015 Vacqueyras La Cantarelle - Wine Advocate



ERIC SOLOMON
SELECTIONS