



# DOMAINE LA GARRIGUE

## Vacqueyras L'Hostellerie

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

40-60

### 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.

A blend of Grenache and Syrah from 40-60 year old vines and aged in tank for 24 months on average, L'Hostellerie is a more elegant version of Vacqueyras. A cuvée suggested by Philippe Cambie it captures the essence and potential of the Syrah at the property (some vintages can be up to half Syrah). In the past part of this wine was aged in demi-muid, a practice that has been abandoned which is apparent in its floral aromatics. Fairly priced, it is an excellent wine for restaurants looking for typicity but lacking the wherewithal to age their selections.

### ACCOLADES

91-93 - 2020 Vacqueyras l'Hostellerie - Jeb Dunnuck

92 - 2020 Vacqueyras l'Hostellerie - Jeb Dunnuck

90 - 2015 Vacqueyras l'Hostellerie - Jeb Dunnuck



ERIC SOLOMON

SELECTIONS