

## Vacqueyras Azalais, Domaine Le Sang des Cailloux

Rhône Valley, France



<b>Product code</b>	CXo2ZZRC
<b>Grapes</b>	Grenache, Mourvèdre, Syrah
<b>Country</b>	FRANCE
<b>ABV%</b>	13.8
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Domaine le Sang des Cailloux
<b>Vintage</b>	2022



Organic



Biodynamic



Vegetarian

*Le Sang  
des Cailloux*

### Producer

Founded in 1975 the domaine has been solely owned by the wonderful Serge Férigoule, he of the huge handlebar moustache, since 1990. The estate's vineyards lie on the Plateau des Garrigues on the south western corner of the village. The soils are made up of red clay over limestone with a scattering of galets roulets across the surface and since 2012 the domaine has been certified biodynamic by Ecocert. Serge is quietly handing over the reins to his children with Frédéri his son looking after the winemaking. The reds are fermented in cement tanks and then aged in foudres and some 450 litre barrels whilst the white is fermented and aged in demi-muid.

### Tasting Notes

Fine, precise, spicy berries and violets. Medium-bodied, fresh and lively. Finishes dry, with fine tannins and a little bit of dried provencal herbs. Drinking window 2022-2027

### Viticulture

Le Sang des Cailloux is situated on a plateau, surrounded by the 'garrigue' (the natural, undeveloped countryside common in the south of France) and opposite the limestone hills of Les Dentelles de Montmirail, between the villages of Vacqueyras and Sarrians. Bathed in sunlight but swept by the Mistral wind, the 17 hectares of the domaine are farmed biodynamically. The soil is composed of limestone and reddish/brown clay with a layer of large quartz stones on the surface. The plots are planted with Grenache, Syrah, Carignan, Mourvèdre and Cinsault for the reds. Harvesting is done by hand.