

JEAN LOUIS MOURRE

VACQUEYRAS
La Trace 1965

The story of Jean-Louis Mourre's vineyard begins in 1962. Located at the foot of the majestic Dentelles de Montmirail, the domaine spans 22 hectares, including 7 hectares in Vacqueyras.

The estate is organically farmed, respecting both the land and vines, with an impressive average vine age of 50 years.

Jean-Louis Mourre, driven by his passion and geological expertise, fulfilled his dream of producing fine wines, blending tradition and innovation.



80% Grenache
20% Mourvèdre



59 °F
15 °C



10-15 years



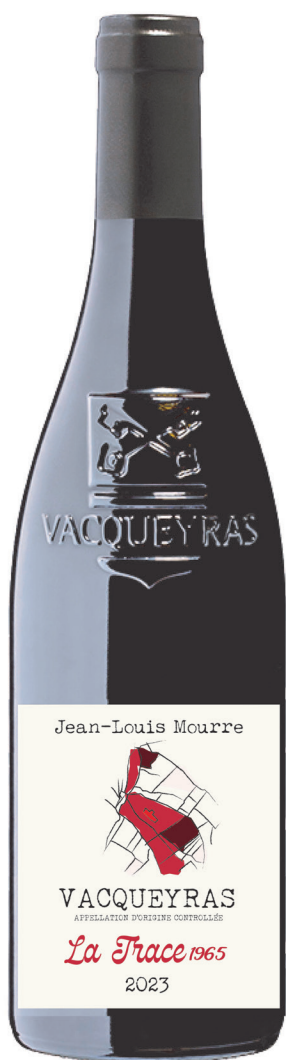
60 years old



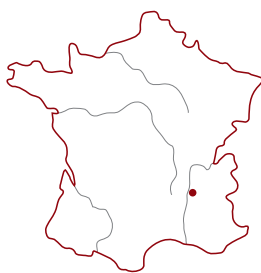
Organic
Certified



25 - 30 hl/ha



TERROIR



SOIL : Conglomerate, chalk and clay.

The oldest vine of the Domaine dates from 1919, this 1ha plot at the particularity of being planted squared at 1.75 meters for cross-work at the horse.

WINEMAKING

HARVEST : Mechanical harvest

VINIFICATION : 3 to 4-days cold pre-fermentation maceration (6°C), alcoholic fermentation at 30°C - 32°C with daily pumping over and crushing.

MATURATION : Ageing in concrete vats. No ageing in wood in order to maintain the fruit

TASTING NOTES



Deep ruby red colour



Aromas of forest fruits, coffee, spices and cocoa



Nice balance with silky tannins.
Length at the end of the mouth.

FOOD PAIRING

Mediterranean food

Grilled lamb with garlic

Full-bodied cheeses