

## JEAN LOUIS MOURRE

VACQUEYRAS  
Lou Trin

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.



30% Grenache  
20% Syrah  
10% Mourvèdre



59 °F  
15 °C



4-7 years



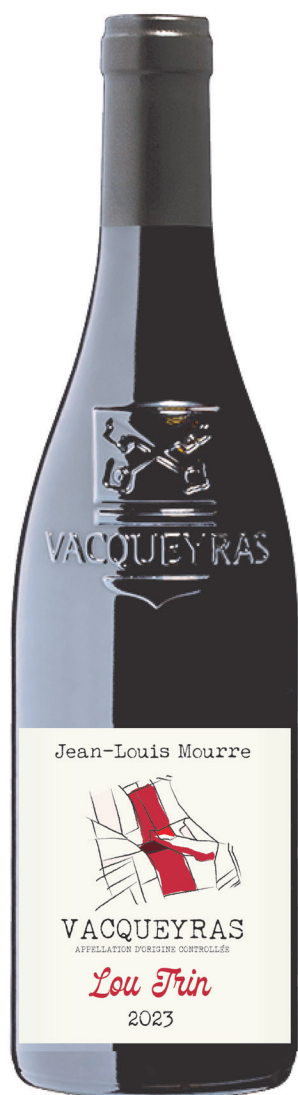
years old



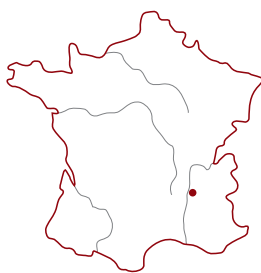
Organic  
Certified



35 hl/ha



## TERROIR



**SOIL** : Clay, sandstone and limestones

## 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** : No ageing in wood in order to maintain the fruit

## TASTING NOTES



Ruby red colour



Cherry and small red fruit



Very good balance between  
tannins, acidity and alcohol

## FOOD PAIRING

Turkey with thyme and rosemary

Grilled white meat

Medium flavoured cheese