



Vaugelas

#### VARIETAL RANGE

Grenache 80%, Syrah 20%

#### APPELLATION

AOP Languedoc

Rosé

#### SOILS

Gravel and schist

## VAUGELAS LE ROSE

The outstanding location for Vaugelas sits right below the Corbières fault line, in Lagrasse valley.

Surrounded by the Black Mountains and Mount Alaric, the vineyards are kept healthy by the wind that is funnelled through a corridor located to the north. The terrain here is extremely arid and the vineyards draw their strength from a judiciously located spring 140 metres below ground.

#### SOIL TYPES

Vaugelas comprises 4 distinct terraces of pebbles, schist, clay and gravel. This extensive property produces single vineyard selections, creating a complex array of wines.

#### WINEMAKING

The Grenache is made using the 'saignee' method, whilst the Syrah is pressed. The grapes are picked by night. Alcoholic fermentation occurs very slowly and at low temperatures. The wines are aged on their lees for 3 months.

#### TASTING COMMENTS

Pale pink hue. The nose delivers lifted, soft accents of red fruits reminiscent of raspberry. On the palate, freshness produces a satisfying and very mouth-watering wine. Balanced and fairly long, it offers instant gratification with an exuberance that accompanies but does not overpower the delicious fruit flavours.

#### THE SOMMELIER'S ADVICE

Food & wine pairings: As an aperitif, with fish curry, vegetable tagine or red fruit tart.

Serving temperature: 10-12°C

Ageing capacity: from now → 2 years' time



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