

# Domaine d'Ouréa Vacqueyras red 2022



ADRIEN  ROUSTAN  
DOMAINE  
D'OURÉA

**Product price:**

**€126.00**

**Product features:**

Area: SOUTHERN RHONE

Winemaker: Adrien Roustan (OUREA)

Vintage: 2022

Appellation: AOC Vacqueyras

Color: red

Unit Price: 20-30 €

organic or not: biodynamic and organic certified  
agriculture

RVF: 91/100

Cépage dominant: grenache

Alcool: 13,5

## Product short description:

**91/100** RVF. It is the majority Grenache that captivates us in this magnificent Vacqueyras, a more rustic AOP in our memories, until the discovery of the talented Adrien Roustan. More elegance than armor, more 007 than Rambo, a Vacqueyras that will surprise enthusiasts! 2022 is a very beautiful and rich vintage, already enjoyable, but also with great aging potential.

## Product description:

**PRESENTATION OF THE DOMAINE D'OURÉA**  
**+ ALL ITS OTHER WINES IN STOCK**

Comments on this:

**Domaine d'Ouréa Vacqueyras red 2022**

**RVF Guide to the Best Wines of France 2025** (August 2024): **91/100**. *Equally marked by this finesse, the Vacqueyras opens with macerated fruit, cherry pit, spices,*

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*and offers a mouthfeel that is graceful.*

**Revue du Vin de France** (July 2024): "Tour de France: our finest wines under €20": **91-92/100**. *"While its color is light, its fruit is intense, like a juicy and fresh cherry with an almost sweet taste that is most impressive. A fine wine, with sap, flavorful and balanced."*

Note: this is the best of the RVF article for the entire Vacqueyras appellation!

**Terre de Vins** (JM Brouard, March 2023): *this wine is a blend of two very beautiful parcels, clayey for "Les Garrigues" and marl for "Les Pendants," where some vines are over a hundred years old. Predominantly marked by Grenache (85%), complemented by Cinsault, Carignan, and Mourvèdre, the wine displays an eminently seductive character. Aged in concrete tanks, it reveals a pale robe as distinguished as the nose, combining sparkling red fruits and notes of old rose. Delicate, the palate is both juicy and fresh, lively and energetic. Some spices punctuate the tasting, which stretches into a salivating finish. What elegance!*

**Technical sheet written by the domaine:**

**Terroir:** Selection of the most qualitative terroirs of the domaine. Blend of "Garrigues" (stony red clay) and "Pendants" (blue and yellow marl). "Les Garrigues" will provide finesse and minerality, while "Les Pendants" will add depth. Vineyard ages range from 10 to 100 years.

**Grapes:** 85% Grenache, 5% Cinsault, 5% Carignan, 5% Mourvèdre.

**Vinification:** Manual harvest, destemmed then crushed, followed by a short infusion. Aged only in concrete tanks to preserve purity and delicacy.

**Tasting notes:** A wine that conveys all the harmony and wisdom of old Grenache. It expresses itself with grace and elegance in a straight and pure register.

**Service & Pairings:** Serve at 15°C. Sautéed chicken Provençal, Grilled lamb rack.