

Domaine d'Ouréa Vacqueyras red 2023



ADRIEN  ROUSTAN
DOMAINE
D'OURÉA

Product price:

€120.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Adrien Roustan (OUREA)

Vintage: 2023

Appellation: AOC Vacqueyras

Color: red

Unit Price: 15-20 €

organic or not: biodynamic and organic certified
agriculture

RVF: 93-94/100

Cépage dominant: grenache

Product short description:

93-94/100 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!

Product description:

PRESENTATION OF DOMAINE D'OURÉA
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this:

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La Revue du Vin de France (Nov. 2025, Châteauneuf-du-Pape and its challengers): **93-94/100**: *With its elegant aromatic palette featuring a note of blood orange and violet, this fine and lively Vacqueyras is all about texture, focusing more on finesse than power and breadth, yet with great fruit intensity.*

Guide RVF des Meilleurs Vins de France 2026 (Sept 2025): **91/100**. *The Vacqueyras has the scent*

of fruit coulis. Its measured richness envelops ripe tannins.

Terre de Vins (JM Brouard, March 2023): *This cuvée 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: Hand harvest, not destemmed then crushed, followed by a short infusion. Aged only in concrete tanks to maintain purity and delicacy.

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

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