



## ARABESQUE RED VACQUEYRAS

### An array of terroirs

The elegance of perfect balance. The harmony of this wine's flavours is underscored by the complementary match of its three varieties: Grenache, Syrah and Mourvèdre. It has an elegantly fine, thoroughbred structure, which underlays the continuity of one's tasting perceptions. It first exudes presence, then rounded style and a lingering finish.



### GRAPE VARIETIES

A lion's share of Grenache (70%) for a delicate structure and complex aromas of fruits, spice and sometimes liquorice too.

Syrah (25%) for its colour, richness and tannins.

And Mourvèdre (5%) for the aromatic persistence it generates on the palate and its mellow, slow-ripening tannins.



### VINIFICATION

Each variety - in a patchwork of plots spread across the Vacqueyras appellation - is vinified separately to foster complexity and safeguard the terroir's unique signature. The wine is aged in concrete vats to preserve the grapes' natural flavours.



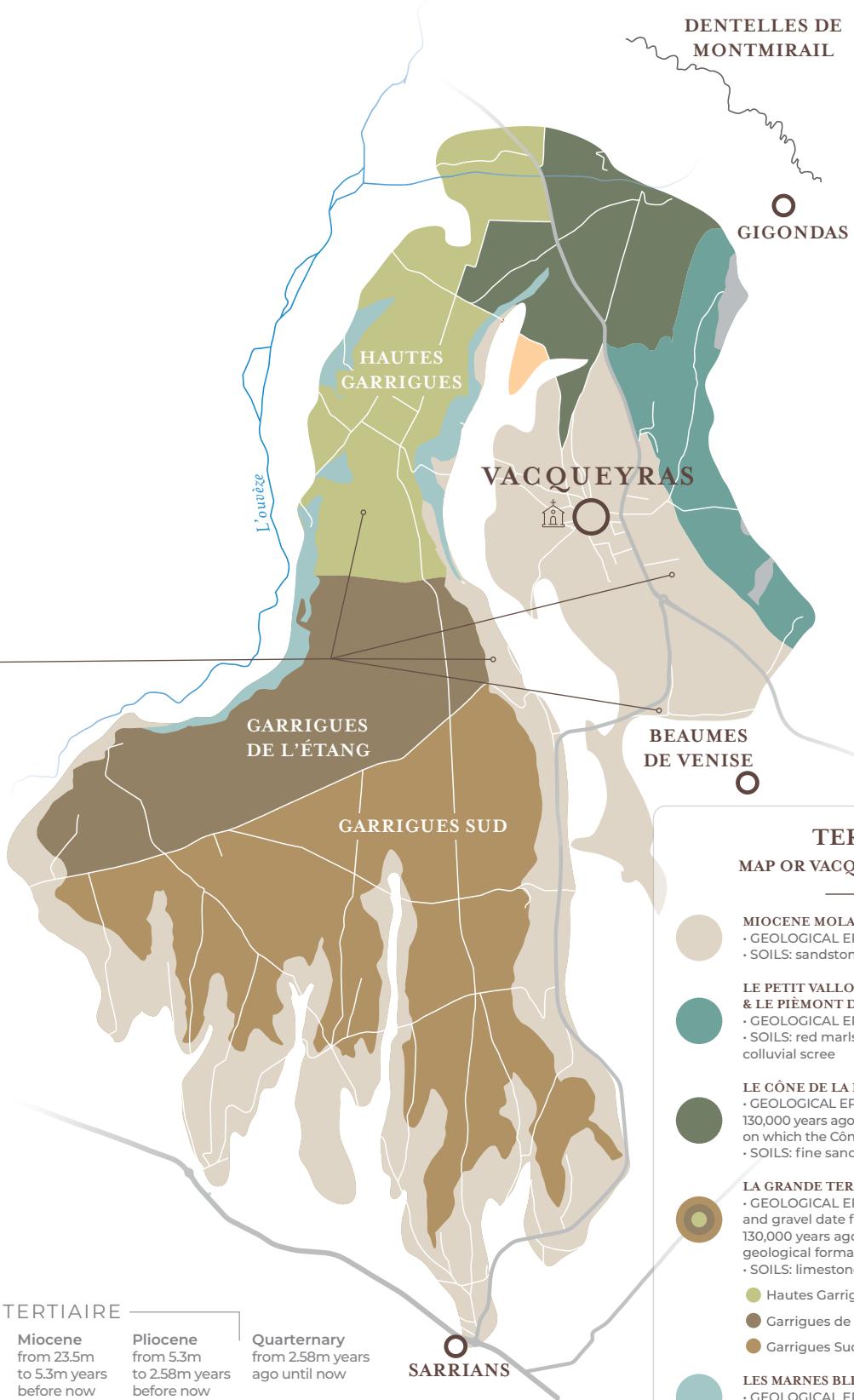
### FOOD PAIRING

Mature after 2-4 years but can be laid down for up to eight years, or even longer. Arabesque is a delicate match for stuffed baby vegetables or black-olive condiments.

A cuvée mentioned in *Le vin*, the superb book by Antoine Pétrus (a double Meilleur Ouvrier de France award recipient), in the section on "my essential Southern Rhône estates".



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