



Fontbonne.



The softness of sunny days.



An 80-year-old vine stock.



At the bend in the path.



resulting in greater richness and above all greater balance. Every year, around mid-June, a prize is awarded by a jury of consumers, an opportunity for dozens of amateur wine lovers to taste and compare the wines of Vacqueyras, as well as appreciate other appellations of the Rhône Valley.

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Fontbonne 11
The refreshing stopover of our trail. This very charming hamlet greets you for a break by its natural spring, in the shade of a most welcoming poplar tree. You can admire a superb

papal boundary stone, dating back to the 15th century. It was carved in a monolithic stone adding a magical and picturesque touch to this spot.

An exceptional land 12
The land is the soul of Vacqueyras wines. There are three types of soils found on the lands of the appellation, each of which plays a part in getting the fruit particular aromatic qualities. Rolled pebbles: the wines produced are coloured, tannic, powerful, spicy.

Sandy hills: the wines produced are fine, aromatic with fruity grape flavours. Rocky sandstone: the wines produced are fleshy, rounded, harmonious and well balanced. Drawing its strength from this « terroir », Vacqueyras is surprising for the balance of its wine. A balance made of character and finesse.

The landscape viewing table 13
About halfway along the trail, ideally located on the plateau des Garrigues, this semi-circular table offers a panoramic view, highlighting points of interest (wine land topography, Vacqueyras appellation boundaries), and historic related information on local heritage: thermal spa with the waters of Montmirail, oppidum of Durban and archaeological findings).

A vine's vegetative cycle 14 & 15
In this voyage through the seasons, richly illustrated panels will show you the life-cycle of a vine, from growth to grape maturation.

Working the soil 16
Caring for the soil is essential to preserve a healthy vineyard. Plantations have always blended in our landscape with

harmony. The job of a wine grower, beyond sustaining his activity, consists in safeguarding the equilibrium of the ecosystem. Nature and culture are the very basis of a reasonable and respectful contract between agriculture and the environment.

Dry stone walls 17
Dry stone walls constitute another typical element of our landscape. These walls testify for man's skill in adapting to hilly lands as well as his ingenious way of reusing natural materials.

The itinerary ends up the slope to Lecques, towards the village. If you wish, you can continue your walk by a visit to the botanic trail nearby.



This document was made by the Vignerons et les Négociants de Vacqueyras (the wine growers and wine merchants of Vacqueyras). You're welcome to drop by and taste our wines at the wine-cellars, wineries and domaines.

A comprehensive list is available at:
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The landscape viewing table

The trail in Fontbonne.

Cru Officiel
du Festival
d'Avignon.



L'abus d'alcool est dangereux pour la santé, à consommer avec modération

VACQUEYRAS
CRU DES CÔTES DU RHÔNE



A Trail through the Vineyards of Vacqueyras

The Vacqueyras trail was created by the wine growers and wine merchants of the Vacqueyras appellation. Vacqueyras is proud to invite you on a discovery tour of our outstanding heritage. Through this three hour long itinerary (about 8 kilometres of easy walking) you'll get to see the essential roles played by climate, land, grape variety, as well as appreciate the know-how and work involved in the making of a great wine. 15 richly illustrated boards and an enamelled lava viewing table, in both French and English, will display the secrets of this unique land, patiently modelled by generations of enthusiastic and passionate wine growers. Enjoy!

Photos: C.Galoni@ C. Grilhe@ A. Proust@, D. Plat@ Conception & Réalisation Denis PLAT - 04 90 37 77 03





The secrets of winter.



Calligraphy.



The magic of springtime.



The awakening of the vine.



Colors of summer: the ripening.



A time for harvest.



Autumn and a thousand colours.



Bottle with a coat of arms.

Our visit begins on Place de la Pouterle, in the heart of the village.

The history of Vacqueyras 1

This is the starting point of three thematic trails: the botanic trail, the discovery of the old village and the trail through the vineyards. Get acquainted to the past of this village located at the outermost border of Venaissin. Find out more about the origin of the name "Vacqueyras" and the milestones of its history.

You will then walk northward, up the cours Stassart, where every year, on the 14th of July, we celebrate the feast of Vacqueyras wines (the oldest in the Rhône Valley). A time when over 1000 guests gather for lunch under these majestic platanes (plane trees).



Presentation of the vineyard 2

The vineyard of Vacqueyras stretches across the two districts of Vacqueyras and Sarrians, over a total area of 1300 ha, tended by 200 families of winegrowers.

The first signs of winegrowing go back to 1414.

The wine growing tradition has always been associated to the village of Vacqueyras.

The local Vacqueyras appellation (vintage) was obtained on the 15th of August 1990. In 1992, under the incentive of the winegrowing union, a special bottle was created, bearing the coat of arms of Vacqueyras.



Thee climate 3

Every season brings forth the characteristics of the Mediterranean climate and bears its effects on the vineyard. The only two powerful masters here are the Sun and the Mistral!

Growing methods 4

Ancestral know-how has successfully optimized the quality of grapes, following a very specific agenda. In springtime, wine growers remove young shoots and tie up of the vines. In summer, they thin vine tops, grape clusters and foliage. Finally, late

summer is the time for the grape harvest.

Pruning and vine training 5

La taille des ceps de vigne conditionne la production qualitative et quantitative de la récolte. Chaque type de taille, « gobelet » ou « double cordon de Royat » est adapté au cépage.

White grape varieties 6

White Vacqueyras varieties are scarce and only represent 3 % of the appellation's production. The 6 authorized grape varieties are Marsanne, Viognier, Clairette, White Grenache, Rousanne and Bourboulenc. These white wines are flowery, fruity, well balanced; they can be served young, but, after a few years, can reveal citrus fruit flavors.

Cabanons and wells 7

Rural heritage is intimately

linked to farming activities.

Cabanons and wells are a key element of our vineyard landscapes. Cabanons are located outside villages and are used as shelter by farm workers and their livestock when out in the fields.

La Ponche 8

This historically rich area will immerse you in 17th-century architecture. After your visit, come back around 300 meters onto the trail.

Red grape varieties 9 & 10

Vacqueyras produces mainly Red wines, together with White and Rosés. The Red grape varieties are mainly Grenache, Syrah and Mourvèdre: other Côtes du Rhône secondary varieties, such as Cinsault, can be used.

Blending these varieties consists in combining the aromas of the different grapes