

# 2015 Prices

**Bordeaux Red 2012.....€5.50**

**Ste Foy Bordeaux Red 2009.....€6.50**

**Ste Foy Bordeaux Red 2011.....€7.50**  
*aged in oak barrels (ft. in Hachette guide)*

**Magnum Ste Foy Bdx 2009.....€18.00**

**Bordeaux Dry White 2013.....€5.00**

**Ste Foy Sweet White 2013.....€6.00**

**Sparkling Rosé B de Birac.....€7.50**

## Postage & Packaging

France (mainland only):

- 12-36 bottles: €1.80 /b
- 37-72 bottles: €1.00 /b
- 73-120 bottles: €0.50 /b
- 120+ bottles: Free

Europe/International: Contact us for a quote.

## Important Information

All prices are per bottle in Euros (€) and are inclusive of all French taxes. Vacques Wine Estate reserves the right to change the prices without notice.

We accept debit/credit cards, French cheques, wire transfers and cash.



## Visit Us

Vacques Wine Estate is located in Pineuilh in the historic county of Sainte Foy La Grande at 3km (2mi) of the fortified town. Off the D936 road, it is 70km (40mi) from Bordeaux and 20km (12mi) from Bergerac. Open to visitors every day, come by for a walk in the vineyard, a visit of the winery and a wine tasting session.

## Guesthouse Rentals

Vacques Wine Estate offers holiday accommodation with 2 guesthouses available for rental. Formerly houses of *vignerons* working on the estate, they have been renovated to modern standards preserving the traditional style of the South of France. The Vacques guesthouses and the estate swimming pool are the perfect places to enjoy the summer sun whilst sipping on the delicious wines produced onsite.

## Contact Us

### Château de Vacques

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# VACQUES WINE ESTATE

## Production & Sales



[www.vacques.fr](http://www.vacques.fr)



Located on the highest hill of the Dordogne valley, **Vacques Wine Estate** produces a wide selection of red, white and wines under the appellations **Bordeaux and Sainte Foy Bordeaux.**

## French Wines

The 12-hectare (30-acre) Vacques vineyard benefits from south sun exposure and its vines grow on a clay and limestone soil rich in nutrients with gravel stripes that facilitates natural irrigation. Thanks to this environment and responsible agriculture practices, the grapes will ripen to reach an exceptional maturity level.

## Red Wines

### Bordeaux Red

This wine is of an intense purple colour with aromas of forest fruits, blackcurrant and spicy notes of black pepper. With a well-rounded body and a high concentration of tannins, it will age harmoniously. Bottled only 9 months after the harvest, it is better to enjoy it straight away and will pair well with meat and cheese.

#### Blend

60% Merlot (30 y.o. vines)  
40% Cabernet Sauvignon (15 y.o. vines)

### Sainte Foy Bordeaux Red

The purple-red colour of this wine reveals its high concentration of tannins. Its aromas are fruity (sour cherry and prune) with a stony note. Let it age (4-20 years depending on the vintage) and the bouquet will be leathery and toasty. The mouthfeel is supple and fat and its length will compete with some of the most expensive Bordeaux wines.

#### Blend

80% Merlot (40 y.o. vines)  
20% Cabernet Sauvignon (15 y.o. vines)

### Sainte Foy Bordeaux Red – aged in Oak Barrels

This wine is issued from the same blend as the Sainte Foy Bordeaux but the batch is fermented and matured in oak barrels. This treatment will bring up aromas of vanilla with woody notes. This wine is to be enjoyed straight away ideally paired with meat and game.

## White Wines

### Sainte Foy Bordeaux Sweet White

This wine is of a deep golden colour. While the aromas are fruity with a note of honey, the mouthfeel is light and well balanced. Traditionally served to accompany foie gras, it is also an excellent aperitif and dessert wine.

#### Blend

90% Semillon (50 y.o. vines)  
10% Muscadelle (50 y.o. vines)

### Bordeaux Dry White

The light yellow colour of this wine contrasts with its strong aromas: fruity (citrus) and floral (broom flower, wattle). This very fine wine is full-bodied and well-rounded and will be best served with fish and seafood but also with white meat and charcuterie.

#### Blend

75% Sauvignon (20 y.o. vines)  
25% Semillon (50 y.o. vines)

## Rosé Wines

Rosé wines are a by-product of the *saignée* method used to intensify red wines. Some of the pink juice from the must is removed at an early stage to increase tannin concentration in red wines. This pink juice is fermented separately and will make a lighter wine with fruity aromas and a supple and fresh mouthfeel.

#### Blend

50% Merlot (30 y.o. vines)  
50% Cabernet Sauvignon (15 y.o. vines)

### Sparkling Rosé "B de Birac"

The sparkling rosé is a wine similar to Champagne but produced with local Bordeaux grapes. The "B de Birac" is made from Vacques rosé that is let to ferment a second time in the bottle to create carbonation. It is an excellent aperitif but will also pair well with desserts.