

COTES-DU-VENTOUX

Appellation

Stretching out along the left bank of the Rhône, around the base of the calcareous outcrop of the Mount Ventoux, the appellation covers an area of 7,400 hectares/18,280 acres. It shares the same pedological and climatic features, as well as the same grape varieties, as the neighbouring Cotesdu-Rhône vineyards.

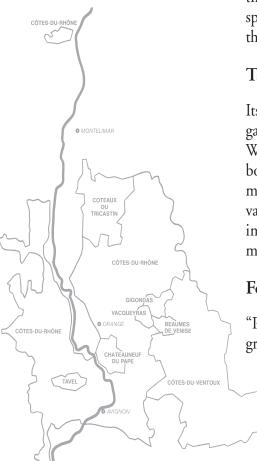
Characteristics

- This cuvée is a blend of wines produced on the commune of Apt, in the heart of the Côtes-du-Ventoux appellation.
- Grape varieties : Grenache (80%) and Syrah (20%).
- Average production: 200,000 bottles (75cl) a year. Authorized maximum yield is 45 hectoliters/hectare (2,6 US tons/acre).

Wine making

Grenache grapes undergo traditional wine making in stainless steel vats. Daily pumping over allows gentle extraction of phenolic components.





Syrah, on the other hand, is vinified in successive batches as soon as it is picked, to preserve this variety's aromas and fruit.

Maturing

When the malolactic fermentation has been completed, the wines are blended before going into stainless steel vats in the air-conditioned winery. They spend between 6 and 8 months before the final bottling.

Tasting Notes

Its colour is a deep ruby red, showing garnet reflections while young.

With its predominately berry-fruit bouquet, this wine shows the full aromatic power of these two fine grape varieties whilst retaining the freshness imparted by well-controlled wine making.

Food and Wine affinities

"Provençale" stews, cold cuts, mixed-grills, small games.