





THE DISCOVERY OF WINE POTTERIES IN THE HEART OF THE CÔTES DU VENTOUX APPELLATION POINTS OUT THE FIRST PRODUCTION OF WINE TOOK PLACE 30 YEARS BEFORE JC. SO THE HISTORY OF THE APPELLATION MEETS THE HISTORY OF THE MEN WHO HAVE CULTIVATED THESE VINES AND DEVELOPED THEM.

TERROIR:

THE VINES ARE SITUATED ON A CLAY AND CHALKY SOIL ON THE SOUTH VERSANT OF THE MONT VENTOUX AND PROFIT FROM AN EXCEPTIONAL MICRO CLIMATE THANKS TO THEIR PRIVILEGED POSITION.

GRAPES VARIETIES:

GRENACHE - SYRAH

MATURING:

The grape varieties benefit from a vinification at Low TEMPERATURES FOR A BETTER DEVELOPMENT OF AROMAS AND FRESHNESS ON THE PALATE.

TASTING:

THIS CÔTES DU VENTOUX, WITH ITS DEEP RED COLOUR, OFFERS SPICY AND FRESH FRUIT NOTES. THE APPROACH ON THE PALATE IS SUPPLE AND REVEALS A FRESH FINISH WITH MINT AROMAS.

AGEING:

1 TO 2 YEARS

SERVING:

17°

Bouteille 75cl	Carton de 6 bouteilles		Palette Europe					
Bourgogne Tradition	Poids kg	Dim (cm) Lxlxh	Nb de bouteilles	Nb de cartons	Nb de Lits	Nb de Cartons /	Poids Kg	Dim (cm) Lxlxh
	8.12	25.5x17.2x30.8	630	105	5	21	853	120x80x165

