



AOC Ventoux **Tradition**

In order to make this wine, we respect a strict maturity control, by tasting berries very regularly, in order to define the optimum harvest date and thus find the best balance between freshness and fruit.

The vinification is done by direct pressing, respecting the grapes. Vinification in vats, at low temperatures. Maturing on thin lees to give roundness in mouth.



Vintage : 2021

Grape varieties :
Grenache – Cinsault

Terroir :
The vineyard, slightly high, is located on the northern slopes of Mont Ventoux and the Vaucluse mountains

Tasting notes :
Pale and brilliant colour. The nose is complex with springtime scents. The mouth, soft and fresh, offers aromas of yellow fruits and wild strawberries. A well-balanced and refreshing rosé.

Match with food:
Ideal as an aperitif, gourmet salads, but also on grills and pizzas

Laying down:
To be drunk young

Rewards :
Silver medal Concours Vins AOC Ventoux



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