



## **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 :  
White grenache  
Clairette

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

Tasting notes:  
Very pretty pale yellow colour. A balanced, round and harmonious wine with complex notes of pineapple and apricot.

Serve chilled

Match with food:  
To enjoy as an aperitif, perfect with fish and seafood, or Provençal cuisine.

Laying down:  
To be enjoyed within 1 or 2 years

Rewards :  
Gold medal Concours Vins AOC Ventoux

