



## Volupté AOP Ventoux

For our reds, we are looking for gourmet and fresh wines, on a mild tannic basis. We work in traditional vinification, with bi-daily tasting of the vats, which allows us to master the extraction of the structure. Maceration under marc for 2 to 4 weeks, depending on the cuvées, in order to strengthen the melted and the elegance of the tannins. Breeding on fine lees to preserve aromas and give a good fat while coating the tannins.



Vintage : 2020

Grape varieties : Grenache - Syrah.

Terroir : The vines are planted on the northern part of the appellation, at the foot of the Géant de Provence, on its steepest and wildest face.

Wine tasting : A beautiful dense garnet red colour. Dominant notes of ripe red fruits.

The palate is supple and smooth, full of elegance and finesse, opening on these aromas of red fruits. Long, fresh and mineral finish. A gourmet's treat

Wine pairings : Perfect on world cuisines (tagine, couscous), grills and a nice assortment of fresh cheeses.

Laying down : to be drunk within 3 years.

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