



## AOP Ventoux Tradition

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: 70% Grenache – 30% Syrah.

Terroir :

The vineyard is located on the North part of the appellation, at the foot of the Mont Ventoux, on its wilder slopes.

Wine tasting :

Beautiful deep colour. The expressive nose opens with aromas of black fruits and spices. The palate is light, but full, just like the nose. Nice balance of fruits and freshness.

Wine pairings:

Ideal for a family meal or with friends, it goes well with light meals, grills and delicatessen

Laying down:

To be drunk within 2 to 3 years