

# VENTOUX

## BLEND

50% Grenache (Grenache are almost hundred year old), 30% Syrah (Syrah over 50 years old) and 20% Mourvedre.

## TERROIR

76 parcels all across the Ventoux and in the Dentelles area, mostly in altitude (250-400 meters)

## WINE MAKING

in 2017 the Ventoux offered superb climatic conditions especially in the higher altitude parcels, grapes were harvested in a perfect sanitary state. Both technological and polyphenolic ripeness were close to perfect. Grapes (Grenache & Syrah) were cofermented for more complexity. A small batch of extremely old Syrah were aged in barrel . The rest of the blend was aged in concrete to preserve the fruit purity.

**SERVICE** 15C°

## AGEING POTENTIAL

Drink now, can be kept until 2020/22

## FOOD PAIRING

Spicy Porc ribs - Satay chicken skewers - Valencian style  
Paella - Steamed sea eel with black soya and garlic -

## TASTING

Deep dark ruby color with crimson reflects, the wine offers on the nose some hints of black fruits, provencal spices and garrigue. The mouth is ample with a great freshness yet some concentration. Medium finish with hints of red and black fruits.

## RATINGS

### *90/100 SUCKLING*

Aromas of cassis and blueberries here with a spiced blueberry-pastry note, too. The palate has a juicy feel with crunchy, spiced blue fruit and a smooth transition to the gently chewy finish. Drink over the next five years.

### *90/100 DUNNUCK*

Coming from a handful of sites in the Ventoux (mostly higher elevation, cooler vineyards), the 2017 Ventoux offers notes of ripe red fruits, garrigue, white pepper, and cedar. Elegant and medium-bodied, it has fine tannins, beautiful purity, and an pure, layered style.



RED



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