

VENTOUX



DELAS

Grands Vins de la Vallée du Rhône

APPELLATION

VENTOUX

VINEYARDS : Stretching out along the left bank of the Rhône river, around the limestone outcrop of the Mount Ventoux, the appellation covers an area of 6,400 hectares/ 15,808 acres. It shares the same pedological, climatic features, and the same grape varieties, as the neighbouring Côtes-du-Rhône vineyards.

CHARACTERISTICS

This cuvée is a blend of wines essentially produced on the communes of Mazan and Gault, in the heart of the Ventoux appellation. Average production: 200,000 bottles (75 cl.) per year. Grape varieties : Mainly Grenache and Syrah.

WINE MAKING

The Grenache grapes undergo traditional winemaking in stainless steel vats. Daily pumping over allows gentle extraction of the phenolic components. The Syrah is sometimes not destemmed in order to fully express the power of the fruit aromas from this variety.

MATURING

When the malolactic fermentation has been completed, the wines are blended before going into stainless steel vats in the air-conditioned winery. There, they can spend between 6 to 8 months before the final bottling takes place.

TASTING NOTES

Its colour is a deep ruby red, showing garnet reflections while young. With its predominately berry-fruit bouquet, this wine shows the full aromatic power of these two noble grape varieties whilst retaining the freshness imparted by well-controlled wine making.

FOOD AND WINE PAIRING

"Provençale" stews, cold cuts, mixed-grills, Wildfowl.



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