

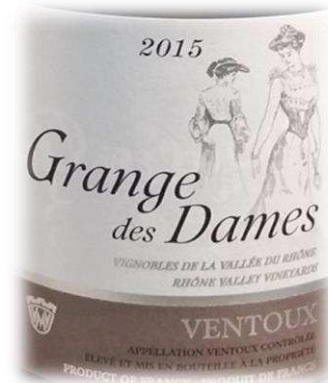
# VIGNERONS DU MONT-VENTOUX

## Grange des Dames red

Ventoux

### Technical information

<b>Country:</b>	France
<b>Region:</b>	Rhone Valley
<b>Appellation:</b>	Ventoux
<b>Grape Variety :</b>	50% Grenache Noir, 30% Carignan, 20% Syrah
<b>Terroir :</b>	decomposition of hard limestone and ancient alluvium.
<b>Age of the vines :</b>	25 years



### Vinification

The grapes are completely de-stemmed. Each grape variety is vinified separately. Long maceration with daily pumping-over and several punching-down of the cap at controlled temperature (82.4/86°F). Blending after completion of the malolactic fermentation. The wine is aged one year in cement vats prior to bottling.

### Tasting notes

Dark garnet colour with purple hues. On the nose open bouquet combining scent of black and red fruits with notes of spice-pepper. Palate: well balanced and pleasant wine in mouth showing aromas of stewed fruits with hints of cinnamon and clove. Very fleshy and long on the palate.

#### **Best to drink:**

To appreciate young or 5 years after the harvest.

#### **Wine pairing:**

Drink on its own, or to accompany grilled meats, charcuterie and medium strong cheeses.