

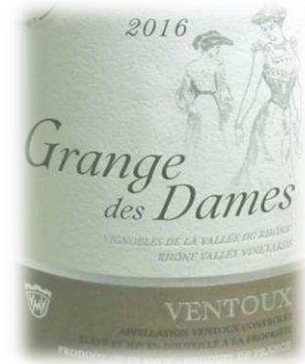
# VIGNERONS DU MONT-VENTOUX

## Grange des Dames white

Ventoux

### Technical information

**Country:** France  
**Region:** Rhone Valley  
**Appellation:** Ventoux  
**Grape Variety :** 50% Clairette, 50% Grenache Blanc  
**Terroir :** decomposition of hard limestone and ancient alluvium.  
**Age of the vines :** 25 years



### Vinification

The grapes are carefully sorted out and completely destemmed. Pneumatic pressing. Cold settling of the must and 3 week fermentation of the clear juice at a temperature of 64.4/66.2°F. The malolactic fermentation is inhibited. After a few months of maturing in vats; final blending before bottling.

### Tasting notes

Brilliant pale yellow colour with reflections of green. On the nose complex fine bouquet predominantly floral with hints of white peach and citrus. Palate: Crisp mouth, supple and light, elegant with flavours of citrus. A fresh and fleshy wine, with a good aromatic persistency.

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

To appreciate young or in the 3 years of the vintage.

#### **Wine pairing:**

Good as an "aperitif" or with fish and seafood dishes as well as white meat.