



Ventoux Red

AOC Ventoux, Vallée du Rhône, France



In 2000, Famille Quiot started a negociant side to the business, based on a selection of Rhône Valley. Maturation, ageing, bottling, storage to allow conservation of the fruit and consistent quality of the wines was put in place. A strict selection is made as to obtain consistent quality and secure traceability procedure. This wines are complementary to the range from the Domaine and are sold with care to ensure the same level of quality is maintain.

PRESENTATION

available

TERROIR

At the foot of the chalky Mounts of Vaucluse, by the Mont Ventoux.

WINEMAKING

Traditional vinification with complete destemming of the grapes.
Vatting for 8 to 10 days with a temperature between 25 to 28°C

VARIETALS

Grenache noir - □□□, Syrah - □□

AGEING POTENTIAL

5 years

TASTING

Beautiful deep ruby robe with purple shimmering.
Aromatic nose on matured cherries, blackberries jam, spices and new leather.
The first taste is round and fruity.
Blackberries jam notes with a licorice main taste up to the finish.

FOOD PAIRINGS

14-16°C with white meat, poultry, cheeses.
To drink all lunch and dinner long.

REVIEWS AND AWARDS

Vin de La semaine

"CANADA Quebec: millésime 2016 - Ce joli rouge rhodanien ne renie aucunement ses origines... Il offre de représentatives saveurs de feuille de laurier, de thym, de romarin, de poivre long et de petites baies sauvages que l'on retrouve habituellement dans les vins rouges de cette magnifique région française. Vous effectuerez une bien belle balade (en classe économique !) dans le beau et chaud climat méditerranéen du sud de la France. Facile, frais, glissant et fort plaisant. À boire dans les 2 ou 3 ans suivant son achat."

Philippe Lapeyrie, Le Journal de Quebec, 22/12/2017

