



Domaine du Vieux Lazaret Ventoux 2024

AOC Ventoux, Vallée du Rhône, France



As the Giant of Provence, our Ventoux Tradition from Domaine du Vieux Lazaret has a robust structure and vast and wild aromas. However, no need to be a cycling champion to climb it, our wine is easily accessible !

LOCATION

At the foot of Mont Ventoux, 30kms away from Châteauneuf-du-Pape, the domain is grouped around an old typical farm of the region, where two enormous 100-year old cypress mark the entrance and form a natural archway. In the subsoil numerous networks of steams dating from Romans times bring water to the farm. The Quiot Family bought this 15th century domaine in 1871. The direct view of the Mont Ventoux is magnificent.

TERROIR

Ancient alluvial terraces with mainly limestone sub-soils. Soil textures are varied (sandy, clay and sand, or silty).

WINEMAKING

The harvest is transported in inert gas to Châteauneuf-du-Pape where we historically vinify the estate's wines. The grape varieties are de-stemmed and pre-blended. Vatting time : 8 to 10 days. Ageing in vats from 6 months to 1 year.

VARIETALS

Grenache noir, Syrah

14 % VOL.



SERVING

Don't hesitate to refresh it a little before tasting.

AGEING POTENTIAL

3 to 5 years

TASTING

Ruby red color.

Ripe black fruits: blackcurrant, blackberry but also herbs and spices which support a certain aromatic complexity.

Silky tannins, smooth on the palate with good persistence.

FOOD PAIRINGS

Lamb Provencal style, caillette, beautiful charcuterie platter...



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



REVIEWS AND AWARDS



16/20

"Grenache and Syrah. Ageing in vats for 6 months to 1 year.

Tasted blind. Such bright Grenache notes on the nose, crushed strawberry and a meaty spice as well. Layered and an unctuous creamy note on the palate with fine tannins to support it. Layered and with a freshness to finish."

Jancis Robinson, Jancis Robinson

