



Les Couversets, Ventoux

AOC Ventoux, Vallée du Rhône, France

A wine full of simplicity, freshness and deliciousness !

PRESENTATION

The name Les Couverset is that of a very ancient bourgeois family from Châteauneuf-du-Pape. The last descendant of this family to bear the name was Suzanne (a distant ancestor of the Quiot Family). The lands were passed down from generation to generation and are now fully integrated into the Quiot Family Vineyards.

LOCATION

The wines of Ventoux benefit from a preserved terroir and exceptional biodiversity. Classified as a Biosphere Reserve by UNESCO in 1990, the Mont Ventoux site serves as a backdrop for terroirs cultivated with respect for nature and the cultural and historical heritage of the region. Ventoux red wines are supple and rich in aromas, combining red fruits and spices with hints of leather, licorice, and truffle. Their reputation has allowed them to cross the Atlantic... .

TERROIR

Old alluvial terraces with predominantly limestone basements. The textures of the soils are varied (sandy, sandy-clay or loamy).

WINEMAKING

Transport of the harvest under inert gas to Châteauneuf-du-Pape where historically we vinified the estate's wines. Destemming, pre-assembly of grape varieties. Vatting: 8 to 10 days. Aged in vats for 6 months to 1 year.

VARIETALS

Grenache noir, Syrah

SERVING

it's possible to refresh a little the wine.

AGEING POTENTIAL

3 to 5 years

TASTING

Ruby color. Ripe black fruits: blackcurrants, blackberries but also herbs and spices which support a certain aromatic complexity. Silky tannins, suppleness on the palate and good persistence.

FOOD PAIRINGS

Provençal-style lamb, beautiful charcuterie platter...

