



Domaine du Vieux Lazaret Ventoux 2023

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

Its intense ruby color reveals rich aromas of ripe black fruits, notably blackcurrant and blackberries, complemented by subtle hints of herbs and spices, adding a refined complexity to the profile. On the palate, the tannins, with their great finesse, provide an elegant smoothness and remarkable persistence.

FOOD PAIRINGS

This wine pairs perfectly with flavorful dishes such as Provençal lamb, caillette, or a generous charcuterie platter, enhancing the aromas and textures of each dish.

CLASSIC FOOD AND WINE PAIRINGS

Red meat



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



REVIEWS AND AWARDS

92/100

"Ruby with a bright rim. Fresh black fruits dominate the nose, particularly blackcurrant and wild blackberry, with garrigue herbs and some lifted aromatics. From ancient alluvial terraces with limestone sub-soils, showing varied textures from sandy to clay-sand and silt. A traditional blend of Grenache Noir and Syrah, the grapes were transported from Ventoux under inert gas to Châteauneuf-du-Pape for vinification. Destemmed and pre-blended, 8-10 days vatting followed by 6-12 months in tank. Medium-bodied, lively, displaying polished tannins and good persistence. 14% Drink now to 2028. If I were keeping score: 4□, 92/100, A-"

Chris Howard, The somm Journal

