

AOP VENTOUX



Les 3 Villages Rosé 2021



*** CONCOURS VENTOUX ***
GOLD Vintage 2019
SILVER Vintage 2016-17
GOLD Vintage 2015

*** MONDIAL DU ROSE ***
SILVER Vintage 2020

*** GUIDE HACHETTE DES ROSES ***
**Outstanding Wine Vintage 2017

*** MILLESIME BIO ***
GOLD Vintage 2021



TERROIR

Sheltered from the Mistral wind by the Mont Ventoux and the Dentelles de Montmirail, the vineyard flourishes in a natural site classified as a Biosphere Reserve by UNESCO. Nourished by sublime natural spaces, the clay-siliceous terroir to the south of our estate is perfectly suited to the production of our rosé and white wines.

GRAPES VARIETIES

- * 50 % Syrah et Vermentino for floral and exotic aromas
- * 50 % Cinsault et Grenache Noir for the citrus notes and lightness.

VINIFICATION

Hand picked at optimum ripeness
Whole bunch pressing with a gentle and slow extraction of the juice.
Fermentation at low temperature (14°C)

DEGUSTATION

A very beautiful light "lychee" coloured rosé.

The nose is charming and greedy with a dominant of clementine and fresh apricot, reinforced by lime and gingembre.

The palate is crisp, salty and fruity with notes of yellow peach and lychee. A real refined cocktail of exotic fruits.

The whole is balanced and very "feminine".

One glass calls for another. To be drunk without moderation.

FOOD PAIRING

This beverage will quickly become the essential companion of your summer aperitifs, but it should also be tried with a raspberry macaroon.

Pleasant now, it will keep for 3 years in the cellar.