

AOP VENTOUX



Les 3 Villages 2019



*** AOC VENTOUX ***

GOLD Vintage 2019

*** La Revue du Vin de France ***

87/100 POINTS Vintage 2019

*** International Wine Challenge ***

SILVER Vintage 2016

SILVER Vintage 2015

SILVER Vintage 2014

*** Concours Terre de Vins ***

GOLD Vintage 2019

TERROIR

The vineyards flourish and blossom in a natural classified site, by the Unesco, as a biosphere reserve. They are sheltered from the mistral thanks to Mont Ventoux and the Laces of Montmirail. The vineyards grow on a clay-limestone soil among an amazing natural scene, giving birth to grapes expressing a unique and genuine typicity in Provence.

GRAPE-VARIETIES

Grenache 55% - Syrah 35% - Mourvèdre 10 %

VINIFICATION

The grape varieties are vinified separately to optimise the blending process. Post-fermentation maceration for a fortnight to extract the fruity aromas and to obtain a light structure and good drinkability. Aged in vats for a minimum of 13 months.

TASTING NOTES

The 3 Villages 2019 is an intense red with purple highlights.

The scents are floral and spicy with notes of blackberries, caramelised strawberries but especially iris and Guérande salt.

The palate is ample with beautiful bitters and always this point of red fruits and black pepper.

Tasting temperature: 16 to 18 °C

Food Pairing: all Provençal dishes with herbs

Its ageing potential is immense as this year 2019 has offered us exceptional climatic conditions.