

AOP VENTOUX



Château
La Croix des Pins

Les 3 Villages Blanc 2023



TERROIR

Sheltered from the Mistral wind by 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 fresh and fruity wines.

GRAPES VARIETIES

45 % de Vermentino et Marsanne pour les notes exotiques et la « féminité »

45 % de Grenache et Roussanne apportant notes fruitées et le squelette de ce vin

10 % de Clairette pour la fraîcheur et la vivacité

VINIFICATION

Hand-picked in the cool of the morning.

Whole bunch pressing.

Low temperature vinification to preserve the aromas of the grapes and the terroir

TASTING NOTES

Beautiful pale yellow to light green hues.

A spring fragrance with notes of white lilac but also summer on fresh apricots and vine peach.

The palate is spicy, fruity, with a dominant «lemon mint» and Corsican tangerine.

Tasting temperature: 8 to 10 °C

FOOD PAIRING

This is the ideal wine for a summer evening, from the aperitif to the end of the evening, including a traditional seafood platter.

Pleasant now, it will keep for 5 years in the cellar.

*** CHALLENGE MILLESIME BIO ***
GOLD Vintage 2021

*** Concours AOC VENTOUX ***
GOLD Vintage 2018
SILVER Vintage 2017
SILVER Vintage 2021
GOLD Vintage 2022