



AOC VENTOUX

LA BARRE

VINTAGE 2018

ALCOHOL CONTENT 14.5°

VINES Syrah from 40 years-old vines situated on an area called “La Barre” at 300 metres altitude. The vines are surrounded by olive trees and wood.

GRAPE VARIETIES 90% Syrah, 10% Grenache

VITICULTURE

Sustainable agriculture.
(in organic conversion)

WINEMAKING

Harvest by hand in 15 kg crates.
Manual sorting with de-stemming.
25 days fermentation with pumping over.

MATURING

18 months, in 450L oak barrels including
1/3 in new oak from Maison Chassin
in Burgundy.

AGEING POTENTIAL

8 – 10 years.

TASTING NOTE

Ink color, intense aromas of black cherry, blueberry and a smoky touch on the nose. The palate is elegant. The finish is long and fresh with supple fruit. This is a deep and complete red wine.

FOOD AND WINE PAIRING

This wine will match marvelously with any meat in sauce such as *Daube provençale*, roasted meat (shoulder of lamb confit with garlic), stuffed guinea fowl or any wild game.

