



AOC VENTOUX
LA TUILIÈRE

VINTAGE 2019

ALCOHOL CONTENT 14.5°

VINES Terraced vineyard at 300 metres altitude on a silty, sandy clay soil

GRAPE VARIETIES 65% Grenache, 15% Syrah, 10% Cinsault, 10% Carignan

VITICULTURE

Wine certified organic with the “AB” label (organic agriculture) from 2020 vintage.

WINEMAKING

Manual picking in 15kg crates with manual sorting of grapes. Cold temperature maceration before fermentation. Around 20/25-day fermentation in temperature-controlled stainless-steel tanks with daily de-stemming.

MATURING

8 months in stainless steel tanks.

AGEING POTENTIAL

4 – 6 years.

TASTING NOTE

This easy drinking wine is the flagship of the winery. A juicy fruity red wine with subtle floral notes. A generous mouth with a good structure and length.

FOOD AND WINE PAIRING

Enjoy with charcuterie and cheese plates, barbecue or mediterranean style food such as Provençal stuffed vegetables or Moussaka.

