

VIGNOBLES



L'Adret, AOC Ventoux, Rouge, 2024

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

This Ventoux Vineyard stretching on the southern slope (L'ADRET) of the "Géant de Provence", has a unique terroir that produces generous wines with great freshness.

TFRROIR

Calcareous clay soils

WINEMAKING

Traditional vinification and thermovinification with ageing in concrete vats. Control of the alcoholic fermentation temperature.

VARIETALS

14.5 % VOL.

Carignan, Grenache noir, Syrah

SERVING

To be served at 15/16°C

TASTING

Deep garnet color. An expressive nose offering fruity (fresh cherry) and spicy (pepper) aromas. A soft and fresh attack with a nice volume. The mouthfeel is lively and smooth, with a well-structured body featuring notes of red fruits (ripe cherry), spices (pepper), flint and a touch of minerality. Present but coated tannins. Well balanced.

FOOD PAIRINGS

This wine pairs excellently with a variety of dishes, including delicatessen items and grilled meats. Its balance of acidity and tannins complements hearty fare such as beef, lamb, poultry or game meats like venison. For instance, it would be a delightful match with dishes like roast beef or lamb collar with mustard. Pleasure wine for both formal and casual occasions.

Type of bottle								Volume (ml)			Bottle barcode	Case barcode
bourgogne écova évolution feuille morte								750			3 760 300 620 656	3 760 300 621 653
	Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
	EPAL	6	630	5	21	1,17	7,2	778	29,6	8,03	30 x 25 x 16,8	EUR 170 x 120 x 80
	Palette universelle	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
	VMF	6	672	4	28	1,17	7,2	828	29,6	8,03	30 x 25 x 16,8	VMF 140 x 120 x 100