



AOP Ventoux, LES DEMAZETTES EN GOGUETTE, BAG IN BOX 10L, Rouge

AOP Ventoux, Vallée du Rhône, France

PRESENTATION

Conviviality, sharing and discovery are at the heart of these wines... An invitation to travel to the heart of the southern Rhône valley on our sunny terroirs, swept away by the Mistral. You will appreciate their aromatic, fruity and gourmet profiles. Enjoy!

TERROIR

Clay-limestone soil

WINEMAKING

This wine comes from a destemmed harvest. After fermentation, it is aged for 6 to 9 months in vats.

VARIETALS

Carignan, Grenache, Syrah

BETWEEN 13 AND 14,5 % VOL.

SERVING

To be served at 15/16°C

TASTING

Garnet colour with purple reflections, clear and brilliant. Expressive nose with fruity and spicy aromas.

Lively, creamy mouth, structured with notes of red fruits and dried fruits.

FOOD PAIRINGS

Charcuterie, grilled meats.

