

DOMAINE
CHAMP-LONG



VENTOUX BLANC
« Les Gressannes »

Varieties: White Grenache 50%, Roussanne 50%

Soils: Sandy slopes at the foot of sandstone outcrops, facing south-east.

Age of the vines: 15 to 25 years

Yield: 35 hectolitres/hectare

Vinification: Manual harvesting, selection of the best grapes, de-stemming, crushing, maceration, pneumatic pressing, cold static settling (10-12°) for 24 to 36 hours, fermentation in new oak 400 litre barrels with stirring of the lees.

Ageing: 8 months in new oak 400 litre barrels.

Tasting: Golden yellow colour, complex aromas of stone fruit, gingerbread, buttered and toasted notes. Rich palate, mouth-filling and rich, with lovely freshness at the end.

Matching with food: Appetizers, with saucy fish dishes, poultry in creamy sauce, blue cheeses and goat milk cheeses.

Serving temperature: 12°

Cellaring: 4 years

JEAN-CHRISTOPHE GELY - VIGNERON

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