

DOMAINE
CHAMP-LONG



VENTOUX ROSÉ
« Les Essareaux »

Cépages : Grenache 75% , Syrah 25%.

Soil : Stoney clay-limestone slopes, Southeast exposition.

Age of the vines : 40 years old.

Yield : 40 hectolitres/hectare

Vinification : Manual harvests, destemming, crushing, skin maceration, pneumatic pressing, cold stabilisation (10-12°C) between 24 and 36 hours, fermentation in 400-litre barrels with lee stirring.

Ageing : 8 months in 400-litre barrels.

Tasting : Brilliant, clear, light pink colour, expressive nose with notes of white peach and red currant.

On the palate, this wine is both fleshy and fresh, rich and full-bodied, with a balanced sweetness, presenting notes of red fruits and fresh-squeezed apricot nectar.

Matching with food : Fish cooked in sauce, exotic cuisine and ratatouille.

Serving temperature : 10°

Ageing potential : 2 years

JEAN-CHRISTOPHE GELY - VIGNERON

DOMAINE CHAMP-LONG - 1900, Chemin de Champ Long - 84340 Entrechaux - France
Tél. 04 90 46 01 58 email : domaine@champlong.fr - web : www.champlong.com