

DOMAINE
CHAMP-LONG



VENTOUX ROSÉ
« Tradition »

Varieties : Grenache 90 %, Syrah (Shiraz) 10 %

Soils : Sandy soils in a cool area, facing south-east.

Age of the vines : 10 to 25 years.

Yield : 45 hectolitres/hectare

Vinification : Manual harvesting, de-stemming, crushing, maceration, pneumatic pressing, cold static settling (10-12°) for 24 to 36 hours, low temperature fermentation (12-14°). Inertage (the use of nitrogen to remove oxygen from tanks and pipes during transfer operations) to maintain maximum flavour.

Ageing : 4 month in stainless steel or coated concrete vats.

Tasting : Pale pink colour, aromas of red berry fruit and boiled sweets. Floral notes. Fresh, round, supple and with great finesse.

Matching with food : Appetizers, salads, charcuterie, ratatouille and pizzas...

Serving temperature : 10°

Cellaring : 2 years

JEAN-CHRISTOPHE GELY - VIGNERON