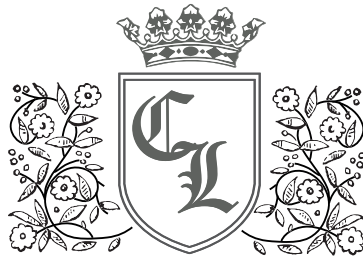


DOMAINE
CHAMP-LONG



VENTOUX ROUGE
« Autrefois »

Varieties : Syrah (Shiraz) 95%, Grenache 5%

Soils : Rocky blue-clay and limestone slopes, facing south-east

Age of the vines : 20 to 40 years

Yield : 20 hectolitres/hectare

Vinification : Manual harvesting with severe grape selection, de-stemming, crushing, fermentation at 28° in stainless steel vats, daily pumping over, punching down. Long fermentation (one month) to obtain a powerful and structured wine.

Ageing : 18 months in new 228 litre oak barrels.

Tasting : Deep dark purple colour, ripe black fruit and liquorice aromas, with roasted notes of cocoa and mocha. Dense and concentrated palate with full, powerful and velvety tannins.

Matching with food : Civet of hare, Tournedos Rossini, unpasteurised cheese, and even a chocolate dessert...

Serving temperature : 18°

Cellaring : 10 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