

DOMAINE
CHAMP-LONG



VENTOUX RED
« Cuvée Spéciale »

Varieties : Grenache 70%, Syrah (Shiraz) 30%

Soils : Pebbly limestone and clay slopes, facing south-east.

Age of the vines : 25 to 45 years

Yield : 35 hectolitres/hectare

Vinification : Manual harvesting, de-stemming, crushing, fermentation at 24° in concrete vats, racking, daily pumping over. Long fermentation (1 month) to obtain a powerful and structured wine.

Ageing : 18 months, 2/3 in concrete vats and 1/3 in 400 litre oak barrels already used 5 times.

Tasting : Bright garnet colour, aromas of black fruit (blackcurrant, cherry), spicy notes. Round and structured with supple tannins and a lovely long and gratifying finale.

Matching with food : Grilled red meats, pork tenderloin, veal chops with mushrooms, saddle of rabbit...

Serving temperature : 16°

Cellaring : 5 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