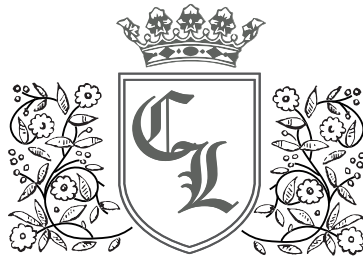


DOMAINE
CHAMP-LONG



VENTOUX RED
« Les Essareaux »

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

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

Age of the vines : 20 to 30 years.

Yield : 20 hectolitres/hectare

Vinification : Manual harvesting, de-stemming, crushing, fermentation at 28° in concrete vats, racking, daily pumping over and punching down in accordance with the specific vintage. Long fermentation (one month) for a powerful and structured wine.

Ageing : 6 months in concrete vats, then a year in 228 and 400 litre oak barrels already used once or twice.

Tasting : Intense purple colour, black fruit aromas (black-currant, blackberry), liquorice, violet and spicy and delicate toasted notes. Structured palate with powerful tannins and a fresh, harmonious finish.

Matching with food : Provençale stew (daube), game birds, unpasteurised cheese.

Serving temperature : 18°

Cellaring : 7 years

JEAN-CHRISTOPHE GELY - VIGNERON

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