

DOMAINE
CHAMP-LONG



VENTOUX RED
« Tradition »

Varieties : Grenache 85%, Syrah (Shiraz) 15%

Soils : A blend of several terroirs; pebbly and sandy slopes and limestone marls.

Age of the vines : 10 to 30 years.

Yield : 45 hectolitres/hectare

Vinification : Manual harvesting, de-stemming, crushing, cold soaking for 48 hours, fermentation at 20° in concrete vats, racking, daily pumping over. Short fermentation (5 to 6 days) in order to obtain a fruity wine with little tannin.

Ageing : A year in concrete vats.

Tasting : Bright ruby colour, aromas of strawberry and raspberry. Round palate, supple, with a lovely freshness. A fruity wine designed for drinking pleasure.

Matching with food : Grills, pasta, roast chicken, stuffed vegetables...

Serving temperature : 14°

Cellaring : 3 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