

DOMAINE
CHAMP-LONG



VENTOUX ROUGE
« Vieilles Vignes »

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

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

Age of the vines : 65 years, the oldest vines of the estate.

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 (1 month) for a powerful and structured wine.

Ageing : 18 months in new 228 litre oak barrels.

Tasting : Deep garnet colour, aromas of stewed red and black fruit (strawberry, cherry), hints of coffee and tobacco with liquorice and spicy notes. Powerful and complex palate, ample, tannins of great finesse.

Matching with food : Game meat in sauce, duck breast with olives, prime rib, well aged cheeses...

Serving temperature : 18°

Cellaring : 10 year.

JEAN-CHRISTOPHE GELY - VIGNERON