

DOMAINE  
CHAMP-LONG



VENTOUX BLANC  
« ARGILE »

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**Grape variety:** 100% Roussanne

**Soil:** Limestone-sandy hillside, northwest exposure.  
Complete soil work, manual harvest.

**Age of the vines:** 25 years

**Yield:** 20 hectolitres/hectare

**Vinification:** Manual harvest with strict sorting, destemming, crushing, skin maceration, pneumatic pressing, static cold settling (10-12°C) for 24 to 36 hours, fermentation in a 750-liter clay amphora.

**Aging:** 10 months in a 750-liter clay amphora.

**Tasting notes:** Golden yellow robe, complex aromas of stone fruits, dried fruits, and great minerality.

**Palate:** Rich, round, full-bodied, very mineral, with a beautiful freshness on the finish.

**Food pairings:** Aperitif, sauced fish, creamy poultry, blue-veined cheeses, goat cheeses.

**Serving temperature:** 12°C

**Aging potential:** 4 years

FAMILLE GELY - VIGNERONS

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