

DOMAINE
CHAMP-LONG



VENTOUX WHITE
« Tradition »

Varieties: White Grenache 50%, Roussanne 40%, Viognier 10%

Soils: Sandy soils in a cool area, facing south-east.

Age of the vines: 10 to 30 years

Yield: 45 hectolitres/hectare

Vinification: Manual harvesting, de-stemming, crushing, maceration, pneumatic pressing, cold static settling (10-12°) for 24 to 36 hours, low temperature fermentation (16°).

Ageing: 4 month in stainless steel or coated concrete vats.

Tasting: Pale yellow colour with green highlights, citrus aromas with floral notes (acacia, hawthorn). Palate fresh, round and supple, with a note of lemon.

Matching with food: Appetizers, grilled fish and other seafood, hard cheeses (comté, parmesan and similar)

Serving temperature: 10°

Cellaring: 2 years

JEAN-CHRISTOPHE GELY - VIGNERON

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