

DOMAINE
CHAMP-LONG



VENTOUX ROUGE
« ARGILE »

Grape varieties: 100% Grenache Noir

Soil: Clay-limestone scree hillside, west-facing exposition.

Parcel selection and aging in amphora to respect the terroir. Complete soil work, manual harvest.

Age of the vines :30 years.

Yield : 20 hectolitres/hectare

Vinification: Manual harvest with strict sorting, destemming, crushing, fermentation at 28°C in stainless steel tank, daily remontages, pigeage.

Extended maceration (1 month) to produce a powerful and structured wine.

Aging: 12 months in an amphora made of clay, 750 liters.

Tasting notes: Deep purple robe, aromas of red and black fruits (wild strawberry, cherry).

Palate: Powerful and complex, full-bodied, dense tannins with great finesse. Beautiful length.

Food pairings: Rib of beef, lamb leg, cheese.

Serving temperature: 18°C

Aging potential: 10 years

FAMILLE GELY - VIGNERONS

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