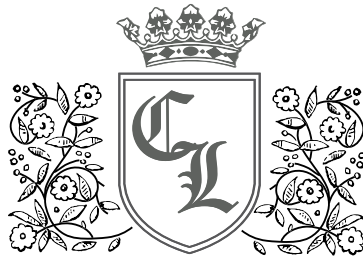


DOMAINE
CHAMP-LONG



VENTOUX ROUGE
« Autrefois »

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

Soils : Rocky blue-clay and limestone slopes, facing south-east

Age of the vines : 20 to 40 years

Yield : 20 hectolitres/hectare

Vinification : Manual harvesting with severe grape selection, de-stemming, crushing, fermentation at 25° in stainless steel vats, daily pumping over, punching down. Long fermentation (one month) to obtain a powerful and structured wine.

Ageing : 1 year in 228 litre oak barrels.

Tasting : Deep dark purple colour, ripe black fruit and liquorice aromas, with roasted notes of cocoa and mocha. Dense and concentrated palate with full, powerful and velvety tannins.

Matching with food : Civet of hare, Tournedos Rossini, unpasteurised cheese, and even a chocolate dessert...

Serving temperature : 18°

Cellaring : 10 years

JEAN-CHRISTOPHE GELY - VIGNERON

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