

DOMAINE
CHAMP-LONG



VENTOUX RED
« Cuvée Spéciale »

Varieties : Grenache 70%, Syrah (Shiraz) 30%

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

Age of the vines : 25 to 45 years

Yield : 35 hectolitres/hectare

Vinification : Manual harvesting, de-stemming, crushing, fermentation at 24° in concrete vats, racking, daily pumping over. Long fermentation (1 month) to obtain a powerful and structured wine.

Ageing : 1 year in oak barrels.

Tasting : Bright garnet colour, aromas of black fruit (blackcurrant, cherry), spicy notes. Round and structured with supple tannins and a lovely long and gratifying finale.

Matching with food : Grilled red meats, pork tenderloin, veal chops with mushrooms, saddle of rabbit...

Serving temperature : 16°

Cellaring : 5 years

JEAN-CHRISTOPHE GELY - VIGNERON

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