

DOMAINE
CHAMP-LONG



VENTOUX ROUGE
« INTÉGRALE »

Grape Varieties: Grenache 50% Syrah 50%

Soils: Stony clay-limestone hillsides, southeastern exposure.

Vinification: Hand-picked with strict sorting, destemming, vinification in open oak barrels, with daily punching down by foot. Maceration for 3 weeks.

Aging: 12 months in oak barrels.

Tasting: Deep garnet color, aromas of black fruits, tobacco, and pepper.
Concentrated, full-bodied, and generous on the palate, with rich, rounded tannins.

Food and Wine Pairing: Fine cut of beef, stew/meat in sauce, mature cheese.

Serving Temperature: 18°C (64°F)

Ageing: 10 years

FAMILLE GELY - VIGNERONS

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