Sans Sulfites, AOC Ventoux, Rouge, 2023

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

Fermented and aged with the greatest of respect for the grapes, every step of the way from the vine to the glass, Sans Sulfites is very close to nature. Sans Sulfites enables you to discover or rediscover the Rhone Valley grape varieties.

LOCATION

With a view to more modern wines that are more respectful of nature, we have chosen to follow an eco-design approach for our products, with lighter bottles made up of 80% recycled glass and eco-designed boxes. and 100% natural, labels labeled "imprim'vert" as well as "SmartGreen" caps 100% biobased, recyclable and renewable.

TERROIR

Mainly produced from vines on plateaux at the foot of the Dentelles de Montmirail, Sans Sulfites is a blend of wines from various terroirs with hills with light sandy soil, slopes with zaffer, a mix of sandstone and sand sediment, and a terrace of fallen rocks propitious to winegrowing.

IN THE VINEYARD

Our vineyard is cultivated according to a rigorous environmental charter which respects nature and its biodiversity. Each year our wines are analyzed by an independent laboratory to reach 0% residue and favor a natural wine.

WINEMAKING

For full control of our sulphite-free wines, we have made a point of mastering the cold chain to preserve all the expression of the fruit of each grape variety. The harvest at dawn and the regularization by cold of the tanks are therefore essential to maintain low fermentation temperatures allowing us to obtain supple wines where the fruit is only fresh.

VARIETALS

Syrah, Grenache noir, Carignan

No sulphites.

SERVING

In order to take advantage of this wine's quality, we suggest serving it at a temperature of 13-14°C. To benefit fully from its fruity aromas, we advise drinking this wine within 2 years.

TASTING

The nose features hints or red fruit and spice. Smooth with finely-grained tannin. Round and flavoursome.

FOOD PAIRINGS

Ideal as an aperitif, or with salads, grilled meats, and cheese.