



Domaine Portail des Oiseaux, AOC Ventoux, Rouge, 2019

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

A winegrower passionate about his vocation and very respectful of the environment, Christophe Chabran cultivates his family's 15 hectares of vines near Mont Ventoux. His was one of the first agricultural estates to obtain level three High Environmental Value certification in 2013.

TERROIR

This Ventoux is grown on black marl, and clay-limestone soil that accounts for its personnality.

VINIFICATION

A strict selection of grapes, blend of Grenache, Syrah and Carignan. Juice extraction by a traditional press. Daily pumping over during a long maceration with the temperature controlled at 28°C.

VARIETALS

Carignan, Grenache noir, Syrah

SERVING

Best served at 15°-16°C.

TASTING

Deep red with purple highlights. A sensation of concentration, distinguished and complex : fruit, eather, spicy undergrowth. The tannins are dense and beautiful with a chiseled grain. Pleasant with a lot of personality.

FOOD PAIRINGS

Ideal with grilled red meat, vegetables, roasts.

REVIEWS AND AWARDS

Argent

Concours Général Agricole Paris Médaille d'argent, 24/02/2020

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