



Domaine Portail des Oiseaux, AOC Ventoux, Rouge, 2023

AOC Ventoux, Vallée du Rhône, France



PRESENTATION

Christophe Chabran manages his family estate of 18ha near the "Mont Ventoux" with passion and great respect for the environment.

In 2013, Domaine Portail des Oiseaux was one of the first estate to obtain the "HVE certification" (High Environmental Value), showing his longlasting commitment towards sustainable development.

TERROIR

Black marl, and clay-limestone soils

WINEMAKING

Grenache, Syrah and Carignan are pressed and vinified separately. Maceration of 20-25 days with daily pumping-over at the beginning of the process. Temperatures are controlled (15-28°C) during fermentation.

VARIETALS

Carignan 70%, Syrah 20%, Grenache 10%

14.5 % VOL.

SERVING

14-16°C





TASTING

Typical of its appellation: fruit, smooth spices. Light tannins, lots of freshness and fruitiness.

FOOD PAIRINGS

Appetizers, grilled red meat, roasted vegetables...



Rhonéa
228 Route de Carpentras, 84190 Beaumes de Venise - France
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr    

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