Domaine Portail des Oiseaux, AOC Ventoux, Rouge, 2024

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.

THE VINTAGE

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

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 50%, Grenache noir 30%, Syrah 20%

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...

REVIEWS AND AWARDS

Argent
"Concours 2025"
Concours des vins d'Orange Argent, 08/02/2025

Bronze
"Concours 2025"
Concours Général Agricole Paris Médaille de bronze, 23/02/2025

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