



Nat & Sens, AOC Ventoux, Rouge, 2022

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

We are certified "Sustainable Winegrowing", which means we have chosen to produce wines that are respectful of the environment, from vine to glass. With no added sulfites, Nat & Sens reveals the purity of the fruit.

TERROIR

Our vines are located around the famous "Mount Ventoux", where grapes flourish on various terroirs: hills with light sandy soils, slopes with zaffer and sandstone. This blend enables us to produce a very aromatic wine, full of fruits.

WINEMAKING

Our secret lies in the mastering of the "cold chain". From the harvest at the coolest hours of the day, to the arrival of the juices in cold tanks, everything is done to maintain low temperatures. We thus obtain supple tannins, fresh & fruity aromas, without adding sulfites.

VARIETALS

Grenache, Syrah

No sulphites.

SERVING

Enjoy young at 16-18°C to preserve the fruity character.

TASTING

Red fruits and soft spices, a supple mouth and fine tannins. A round and fruity wine.

FOOD PAIRINGS

Starters, pizza, grilled meat, fresh goat cheese.

REVIEWS AND AWARDS



Or

Concours des vins d'Orange Or



Argent

Concours Général Agricole Paris Médaille d'argent



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

