



VIA CARITATIS

IGP Méditerranée
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

The Via Caritatis estate is a unique winemaking project born from the collaboration between the monks and nuns of the Sainte-Madeleine du Barroux Abbey and passionate winegrowers from the Mont Ventoux region in southeastern France. Rooted in a tradition dating back to the 14th century, the estate draws its inspiration from the spiritual and agricultural heritage of former papal lands. Through demanding, respectful viticulture, Via Caritatis produces wines under the AOP Ventoux designation, showcasing the richness of Mediterranean grape varieties such as Syrah, Grenache, and Clairette. Much of the vineyard work is done by hand, with a strong focus on quality over quantity. The monks and nuns themselves cultivate 10 hectares of vines on the slopes of Mont Ventoux, between 350 and 700 meters in altitude, alongside around 80 partner winegrowers who share the same values and dedication. The estate's goal is to craft wines of excellence, imbued with meaning and deep human values, while supporting local farming families and celebrating a remarkable terroir. Via Caritatis thus represents a rare alliance of spirituality, tradition, and modernity, where wine becomes a true message of charity and beauty — the fruit of a collective effort driven by ethical and qualitative standards.

VARIETAL

Chardonnay 100%

LOCATION

Via Caritatis Chardonnay is a white wine from the IGP Méditerranée, crafted in the high-altitude vineyards of Mont Ventoux, in southeastern France. It is the result of a unique partnership between the monks and nuns of the Abbey Sainte-Madeleine of Le Barroux and committed local winegrowers. This wine embodies a dual commitment—both spiritual and viticultural—respecting the land, the grape variety, and the people who cultivate it.

TERROIR

Made from 100% Chardonnay, this wine comes from parcels situated between 350 and 600 meters in altitude, located in the villages of Malaucène, Beaumont-du-Ventoux, and Le Barroux. This mountainous terroir, under Mediterranean climatic influence, offers the wine natural freshness combined with a generous structure. The well-drained, sun-exposed soils allow for optimal grape ripening while preserving a vibrant mineral tension.

IN THE VINEYARD

Vineyard care follows sustainable practices, including minimal intervention, soil preservation, and targeted treatments only when necessary. The altitude and exposure require attentive canopy management to balance ripeness and preserve aromatic expression.

HARVEST

Grapes are harvested at optimal ripeness, with great care to protect fruit integrity and ensure varietal purity.

WINEMAKING

Fermentation takes place in concrete tanks, allowing the purest expression of the Chardonnay grape without the influence of oak. The slow, controlled fermentation respects the fruit's natural aromatic profile and retains the freshness characteristic of this terroir.

AGEING

The wine is aged on fine lees in tank, without wood contact. This ageing method adds roundness and subtle complexity, enhancing the body of the wine while preserving its crisp and vibrant freshness.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



VIA CARITATIS

IGP Méditerranée
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

SERVING

Recommended serving temperature: 10–12°C (50–54°F), to fully express the wine's freshness and aromatic range.

AGEING POTENTIAL

2 to 3 years

TASTING

In the glass, the wine displays a brilliant pale yellow color with golden highlights. The nose is expressive, offering aromas of ripe yellow fruits such as peach, apple, and pear, combined with subtle floral and sweet spice notes. On the palate, the attack is generous and smooth, supported by fresh acidity. A mineral tension runs through the structure, leading to a long, saline finish that brings energy and lift. This Chardonnay is perfectly balanced, blending Mediterranean roundness with the freshness of altitude.

VISUAL APPEARANCE

Bright pale yellow with golden reflections.

AT NOSE

Aromatic and refined, with notes of ripe stone fruit, white flowers, and a hint of soft spice.

ON THE PALATE

Ample and smooth, balanced by fresh acidity, mineral tension, and a persistent, saline finish.

FOOD PAIRINGS

This white wine pairs beautifully with grilled fish, seafood, and white meats, as well as lightly spiced or Mediterranean dishes such as sea bream with fennel or shrimp salad with citrus. Thanks to its freshness and aromatic profile, it also makes a great companion for aperitifs with friends.