





# Southern Rhône, Same River Twice, Ventoux Region, Vin de France, Rouge

Vin de France, VSIG, France

Same River Twice Wines was created by James, a wine agent and former importer in Tokyo, in partnership with Laurent, a local vigneron whose family has farmed the area for over 300 years, to make a style of wine for people who love the aromatic richness of our terroir but seek wines with a lighter touch.

Laurent farms the vines and they make the wines together. Their shared obsessions are healthy soil, healthy grapes and blends that show terroir, or provenance, in its truest form.

## **PRESENTATION**

Chilled Red is a style of wine that lies somewhere between Rosé and Red and is actually made by a bit of both those styles' methods, although possibly a bit more like Rosé than Red.

## LOCATION

Caromb towards Beaumes-de-Venise and Carpentras, picked from the higher yielding.

#### **TERROIR**

From several vineyards on poor, stony, clay-limestone soils, atop a wellventilated south-east facing plateau, around 150 to 200m altitude.

## IN THE VINEYARD

50 hl/ha on average

Certified organic and worked the same as all our vines, with minimal treatments aiming to restrict the carbon footprint.

#### WINEMAKING

Around 70% of the harvest was de-stemmed and pressed direct to steel tank, with the remaining 30% of the harvest de-stemmed and crushed berries added to ferment using natural yeasts with temperatures only lightly controlled to no more than 28°C.

## **AGEING**

Ageing 3 months in steel tank. SO2 Total 39 mg/L

# VARIETALS

Grenache noir 60%, Syrah 20%, Cinsault 20%

# 13 % VOL.

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### **SERVING**

14°C/58°F

# AGEING POTENTIAL

3 to 5 years



## **TASTING**

The result is a wine that's distinctive due to its pretty and pale red colour, gentle tannins and soft, luscious fruit flavours. It's richly perfumed with red cherry, acerola and cranberry, red and black peppercorns, dried rose, and a lift of lavender.

## **FOOD PAIRINGS**

Red meat, poultry, veal, risotto.



