



# Domaine Hugues, AOP Ventoux BIO, Rouge

AOP Ventoux, Vallée du Rhône, France

Domaine Hugues is a cuvée marked by finesse, elegance but also character.

## **PRESENTATION**

The Hugues family bought in 1932 the Ferme du Cabaret built in 1771 by the Marquis de Bœuf. The poet Trouchet wrote about the delicious fountains of the Cabaret. Patricia Hugues continues the long family history by exploiting its 30 hectares of vines, as well as a magnificent cherry orchard.

#### TERROIR

A lovely terroir of limestone gravel, giving the wines a rich style while retaining great elegance.

### IN THE VINEYARD

The plots are cultivated according to the principles of Organic Farming. The grapes are harvested in mid-September.

#### WINEMAKING

Vatting is traditional, with temperature-controlled fermentation (< 25°C). The marc cap is gently removed. Maceration for fermentation for 10 to 12 days.

## VARIETALS

Grenache noir 50%, Syrah 50%

#### 15 % VOL.

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

#### SERVING

To taste between 16 and 18 ° C. This red wine will be perfect with a Provençal stew or a chicken tagine.

## **TASTING**

The nose is dominated by a very ripe fruitiness, slightly stewed. On the palate, the attack is soft, marked by a sensation of red fruit coulis. Carried by very melted tannins, barely perceptible, the power carries the wine and lengthens it, all in finesse. The finish is chocolatey.





Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
BOURGOGNE TRADITION /REFERENCE							750	AT02	4871	3256811116349	3256811615668
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1.345	8.246	889	29.6	8.22	30*25,5*17,2	12,2*80*120

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