



# VIA CARITATIS

AOP Ventoux  
Red

**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.

## VARIETALS

Grenache noir, Syrah

## LOCATION

Born from vineyards cultivated on the hillsides of Mont Ventoux, in a preserved environment imbued with spirituality, Tota Pulchra Es originates from complex terroirs composed of red clay, limestone, and pebbles. The altitude, exceptional luminosity, and influence of cool mountain winds ensure a slow, balanced ripening of the grapes, preserving freshness, finesse, and the authentic expression of the Ventoux terroir. This unique climate gives the wine a natural balance between richness and elegance.

## TERROIR

This wine is primarily made from Grenache Noir and Syrah, occasionally complemented by a touch of Mourvèdre depending on the vintage. Grenache brings generous fruit and roundness, while Syrah contributes structure, freshness, and aromatic complexity. When present, Mourvèdre adds depth and excellent aging potential.

## IN THE VINEYARD

Important stages in the vineyard include precise soil management (ploughing, cover cropping, and compost use), limited treatments aligned with sustainable viticulture practices, and canopy management to optimize sun exposure and air circulation. Careful monitoring of ripening ensures harvest at ideal maturity for each parcel.

## HARVEST

The grapes are harvested at full ripeness, often manually and always carefully sorted to ensure optimal fruit quality. Parcel selection and timing are key to capturing the ideal balance between sugar, acidity, and phenolic maturity.

## WINEMAKING

The grapes are gently destemmed and vinified in temperature-controlled tanks. Fermentation occurs at low temperatures to enhance aromatic expression. A long but controlled maceration allows for a refined extraction of tannins and concentration, without over-extraction, to maintain elegance and balance.



**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## AGEING

The wine is partially aged in French oak barrels for 12 to 18 months, depending on the vintage. This careful ageing process softens the structure and enhances complexity without overpowering the fruit. The remaining portion is aged in vats to retain freshness and purity.

## SERVING

Serving temperature: Between 16°C and 18°C (60–64°F).

Decanting: Highly recommended – decant 1 to 2 hours before serving to allow the wine to fully open and reveal its aromatic depth.

## AGEING POTENTIAL

10 to 15 years

## TASTING

Tota Pulchra Es Rouge reveals a deep, intense garnet robe with violet highlights. The nose is subtle and refined, offering a bouquet of ripe black fruits (blackberry, plum, candied cherry), delicate spices, violet, and balsamic notes. Upon aeration, more complex aromas emerge—cocoa, fine leather, and noble wood. On the palate, the attack is velvety and almost silky, with finely integrated tannins. The balance between power and freshness is remarkable. The finish is long and persistent, marked by the minerality of the terroir and an elegant spicy touch.

## VISUAL APPEARANCE

Deep garnet with purple reflections.

## AT NOSE

Elegant and expressive: black fruits, spices, floral and balsamic notes.

## ON THE PALATE

Velvety, structured, fresh, with a long, mineral and spicy finish.

## FOOD PAIRINGS

This wine of great character pairs beautifully with refined dishes such as beef fillet with truffle sauce, roast duck breast, or lamb tagine with dried fruits. It also complements aged hard cheeses like Comté or Salers. Ideal for gourmet cuisine, it reveals its full potential alongside elegant and flavorful preparations.