



# VIA CARITATIS

AOP Ventoux  
Rosé

**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 90%, Syrah 10%

## LOCATION

Vox Hilaris Rosé is a rosé wine from the AOP Ventoux, produced by Via Caritatis. It embodies freshness, liveliness, and the expression of high-altitude terroir. This rosé aims to combine the Mediterranean softness with the aromatic finesse of a climate tempered by the cool evenings of Mont Ventoux. It appeals both to lovers of light, refreshing rosé and to those seeking a wine with more structure.

## TERROIR

The wine is made primarily from Grenache (? 90%), complemented by Syrah (? 10%). The selected plots are located in mountainous or moderately elevated areas in the Piedmont region of Mont Ventoux, allowing for natural freshness despite abundant sunshine. The terroir is ideal for producing a pale, elegant rosé, with well-drained soils, good exposure, and cool nighttime temperatures that preserve acidity and aromatic expression.

## IN THE VINEYARD

Throughout the growing season, the vines benefit from attentive care including sustainable soil management (light ploughing, cover crops), minimal treatments, and canopy work to optimize sunlight and air circulation. The goal is to maintain a healthy balance in the vineyard and support aromatic freshness in the fruit.

## HARVEST

The grapes are harvested at optimal ripeness, with great care, and then gently pressed at low temperature to extract the juice delicately while preserving its freshness and purity.

## WINEMAKING

The must is clarified through cold sedimentation, without destemming. Fermentation takes place in concrete tanks at low temperature to maintain the integrity of the fine, delicate aromas. No malolactic fermentation is conducted, in order to preserve crispness.

## AGEING

The wine is aged on fine lees for about 6 months, with regular bâtonnage (lees stirring). This process adds texture, roundness, and depth, while retaining the aromatic lightness and vibrancy that define this rosé.

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## SERVING

Recommended serving temperature: 10–12°C (50–54°F), to highlight the wine's freshness and expressive aromas.

## AGEING POTENTIAL

2 to 3 years

## TASTING

The wine shows a very pale, crystal-clear robe, almost delicate in appearance, reflecting the elegance of terroir-driven rosés. The nose is refined and expressive, blending floral notes, exotic fruits, citrus zest, melon, peach, and a subtle herbaceous touch. On the palate, Vox Hilaris Rosé is vibrant and fresh, with a clean, direct attack and a generous mid-palate supported by bright acidity. The finish is long and balanced, carrying citrus peel and a saline note that adds character and tension.

## VISUAL APPEARANCE

Extremely pale, crystal-clear pink, with bright reflections.

## AT NOSE

Floral and fruity, with hints of citrus, melon, exotic fruits, and subtle herbal notes.

## ON THE PALATE

Fresh and lively, with a clean attack, round texture, and a crisp, citrus-saline finish.

## FOOD PAIRINGS

This rosé is an excellent companion for aperitifs, fresh salads, seafood dishes, lightly grilled meats, and Mediterranean cuisine with aromatic herbs. It also pairs beautifully with lightly spiced dishes, or recipes featuring fresh tomatoes, melon, or citrus.