



CHATEAU JUVENAL

AOP Ventoux
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

At the foot of Mont Ventoux, Château Juvenal is a remarkable family estate that cultivates vines on clay-limestone soils under organic farming. Here, Syrah, Grenache, and Viognier thrive in ideal conditions, producing wines of great purity and balance. Grapes are harvested by hand, preserving integrity and concentration. In the winery, vinification is gentle and precise to reveal the terroir's full potential. The reds are elegant and deep, with rich black fruit and spice notes. The whites are floral and refreshing, while the rosés are vibrant and indulgent. Château Juvenal's signature lies in the harmony of power and finesse true to the Ventoux's character.

VARIETAL

Syrah 100%

TERROIR

Clay-limestone.

HARVEST

Manual harvest at full maturity.

WINEMAKING

10-day maceration. No added sulfites.

AGEING

Aged on lees in temperature-controlled tanks.

SERVING

Serving temperature: 16–18°C

AGEING POTENTIAL

2 to 3 years

TASTING

This natural Ventoux red reveals a deep robe with violet highlights. The nose is intense and pure, showcasing ripe black fruits — blackberry, blackcurrant, and plum — layered with notes of garrigue, black pepper, and a hint of licorice. On the palate, the attack is smooth and generous, with beautiful concentration and a velvety texture. The tannins are present yet perfectly integrated, offering elegant structure without harshness. The long, expressive finish unveils spicy nuances and a refreshing lift, the signature of a living, unfiltered wine that stays true to its origin and environment.

FOOD PAIRINGS

This natural red wine pairs beautifully with authentic, flavorful cuisine. It's a perfect match for herb-crusted roast lamb, beef tagine with warm spices, or wild game stew. For vegetarian options, consider grilled vegetable moussaka or a rosemary-infused squash gratin. On the cheese side, go for aged pressed varieties like Cantal or Salers. Served between 16 and 18°C, it reveals its full aromatic depth and sincerity, ideal for convivial meals and lovers of unadulterated wines.

PRODUCTION VOLUME

5 200

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.