



# VIA CARITATIS

AOP Ventoux  
White

**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

Clairette 70%, Roussanne 30%

## LOCATION

The vines are planted between 350 and 500 meters in altitude on the foothills of Mont Ventoux. The terroir is diverse, composed of deep clay-limestone soils, fine sands, silts, and sometimes alluvial gravel. This diversity allows for a rich and balanced expression of the wine. The altitude ensures a significant day-to-night temperature variation, preserving the aromatic freshness of the grapes.

## TERROIR

The blend is mainly made up of Clairette (about 70%), which brings finesse, freshness, and tension, and Roussanne (about 30%), which offers complexity, structure, and aging potential. These two grape varieties, typical of the southern Rhône Valley, are carefully cultivated on parcels selected for their qualitative suitability.

## IN THE VINEYARD

The vines are cultivated with respect for the soil and nature. The planting density is high, especially on the domain's restored ancient terraces, which encourages concentration of the grapes. Vineyard work is manual: pruning, green harvesting, shoot thinning, leaf stripping, and more. Every action aims to limit yields and promote the expression of the terroir.

## HARVEST

The grapes are hand-harvested with very rigorous sorting in the vineyard. Only perfectly healthy and fully ripe grapes are selected for winemaking. This approach guarantees pure fruit without defects, essential for producing a great white wine.

## WINEMAKING

The grapes are gently and directly pressed using pneumatic pressing, without destemming, to preserve the purity of the juice. The must is then clarified by cold sedimentation and slowly fermented in temperature-controlled stainless steel or concrete tanks to fully develop aromatic complexity.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ  
10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE  
TEL. 03 80 61 53 70

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## AGEING

The wine is aged on fine lees for 6 to 8 months. Part of the Roussanne is vinified and aged in oak barrels, with regular bâtonnage, to bring roundness, volume, and aromatic complexity. The final blend is made just before bottling, combining the barrel-aged and tank-aged wines.

## SERVING

This white wine is ideally served between 12 and 13 °C, a temperature that allows all the aromas to fully reveal themselves while preserving its natural freshness. It can be lightly decanted for younger vintages to release all its richness.

## AGEING POTENTIAL

3 to 5 years

## TASTING

Appearance: The color is bright golden with slight green highlights, indicating a young and vibrant wine.

Nose: The bouquet is rich and complex, combining white fruits (pear, peach), exotic fruits (mango, pineapple), with mentholated or aniseed hints. The oak ageing is subtle, bringing delicate notes of vanilla and hazelnut.

Palate: The attack is broad, with a round and generous texture supported by lively freshness. The balance between the wine's richness and its minerality is especially harmonious. The finish is long and elegant, marked by toasted almond notes, sometimes brioche, reflecting well-controlled oak and rich aromatic complexit

## FOOD PAIRINGS

This elegant and complex white wine pairs perfectly with refined and delicate cuisine. It enhances noble fish such as sea bass, monkfish, or sea bream, as well as seafood and shellfish, bringing freshness and harmony to every bite. Its aromatic notes also match beautifully with shellfish like scallops or clams. For richer dishes, it accompanies poultry with cream or light sauces with finesse, while remaining balanced enough to complement aged cheeses, whether hard or soft, particularly dry goat cheeses. Finally, thanks to its complexity and balance, this white wine is ideal for a gourmet aperitif or a serene tasting moment.