





Maison Emma M.Louise , Les Rêves d'Emma, Vieilles Vignes, AOC Ventoux, Rouge, 2018

AOC Ventoux, Vallée du Rhône, France

The Grandes Cuvées of Emma M Louise are exceptional wines made in collaboration with talented winemakers who have offered us the privilege of combining their expertise with ours. From a rigorous selection of the finest vines, the grapes are traditionally vinified. The wines obtained are then matured in a way that combines tradition and modernity, in order to offer elegant, rich and complex wines in voluntarily limited volumes.

PRESENTATION

The Rhône valley is home to some of France's most appealing and adaptable wines and Côtes du Ventoux is one the iconic red coming from the foothill of the "Giant of Provence". Putting French classics back on the table is our passion and this Côtes du Ventoux is one of the perfect way to provide consumers with stylish wines that suit their palate and retain the style of classic French wines.

LOCATION

To get the best out of our Grenache, we let nature shine and only select sustainably managed parcels, coming from higher altitude vineyards, with a strict winter pruning to limit the yield in favor of concentration. We use manual harvesting techniques and pick at full maturity.

TERROIR

The parcels, selected to be monitored individually, are cultivated on terraces in the northwestern part of Mont Ventoux, notably in the communes of Beaumont of Ventoux, Malaucène and Le Barroux. This sector, rather late in the season, is mainly composed of stony clay-limestone slopes, which benefit from the protection of the Dentelles de Montmirail from the frequent and often violent Mistral wind.

Moreover, this vineyard is located in the heart of the "Biosphere Reserve of Mont-Ventoux", a UNESCO protected area recognizing the work and the respectful culture of the the work and the respectful culture of its environment, carried out by the men.

IN THE VINEYARD

A great wine that shows character and elegance, able to rival the most notorious growers of this appellation. It is also our way to celebrate a unique expression of historical grape varietal, king of the southern Rhône: Grenache.

WINEMAKING

Traditional and sustainable cordon Royat pruning, de-leafing, de-budding and green harvest. Hand-harvested at peak maturity, light crushing and a traditional vinification in closed concrete tanks. Fermentation at 28°C - 30°C with a twice daily pump-over for 4 weeks.

AGEING

After completing its malolactic fermentation, the wine is aged in 400 liters French oak casks for 12 months and is bottled in the autumn/winter of the following year.





TECHNICAL DATA

Production volume: 6600

VARIETALS

Syrah 70%, Grenache noir 30%

14.5 % VOL.

Contains sulphites.

SERVING

Serve at 17 °C.

AGEING POTENTIAL

5 to 10 years

TASTING

Jamy fruit aromas and nice minerality (shale), all balanced and fresh. Remarkable elegance, nice length in the mouth, royal finish with cherry and brandy notes.

VISUAL APPEARANCE

Dark ruby with bluish reflections.

AT NOSE

Powerful and complex, combining aromas of black fruit, vanilla pod scents and mocha, while presenting great purity.

ON THE PALATE

Full and concentrated with a nice tension.

FOOD PAIRINGS

Suitable for relaxed social occasions and formal dinners.

Enjoy with robust flavors and textures like well-cooked dishes, BBQ steak sauce, well-aged rich cheeses or pastry dishes.

REVIEWS AND AWARDS



91/100

Wine Enthusiast

Type of bottle							Volume (ml)	item o	ode	Bottle barcode	Case barcode
BG Authentique 650 Gr							750				
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 diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	9	11	1,45	9,1	945	29,6	8,8	17,5x30,5x25,5	170x80x120



