



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

Syrah 70%, Grenache noir 20%, Marselan 10%

LOCATION

Vox Angelorum Rouge is a signature cuvée from the Via Caritatis estate, located at the foot of Mont Ventoux, in the southern Rhône Valley. This dry red wine reflects a perfect harmony between mountain freshness and southern generosity, delivering a balanced and elegant tasting experience.

TERROIR

This cuvée is crafted from a blend of 70% Syrah, 20% Grenache, and 10% Marselan. The grapes are sourced from high-altitude parcels, enjoying optimal sun exposure and cool nights, key features of the Ventoux terroir. The mainly clay-limestone soils bring structure and complexity to the wine.

IN THE VINEYARD

Sustainable viticulture is practiced, with careful attention to soil management, canopy balance, and minimal intervention treatments, in order to promote vine health and preserve the authenticity of the terroir.

HARVEST

Harvesting is done manually, with meticulous sorting to retain only perfectly healthy, optimally ripe bunches.

WINEMAKING

Fermentation takes place in concrete tanks, with an 18-day maceration (without stems), followed by gentle pump-overs and rack-and-return (délestage) techniques to extract aroma and color delicately.

AGEING

After malolactic fermentation, the wine is aged for at least 9 months in concrete vats, allowing slow maturation while preserving freshness and balance.

SERVING

Serve at 16 to 18°C (61–64°F) to fully appreciate the wine's aromatic complexity and structural elegance.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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AGEING POTENTIAL

3 to 5 years

TASTING

Vox Angelorum Rouge displays a dense garnet robe. The nose opens with ripe red and black fruit aromas such as morello cherry, blackcurrant, and raspberry, followed by spicy notes of pepper and licorice. On the palate, the attack is smooth, offering a generous mouthfeel and remarkable balance. The tannins are fine and well-integrated, supporting a long, silky finish.

VISUAL APPEARANCE

Deep garnet with a rich and concentrated appearance.

AT NOSE

Ripe cherry, blackcurrant, raspberry, pepper, licorice.

ON THE PALATE

Supple entry, fine tannins, smooth texture, and a long, balanced finish.

FOOD PAIRINGS

This wine pairs beautifully with sauced dishes, grilled meats, aged cheeses, or a classic Provençal beef stew (daube). It also complements a well-cooked ratatouille or a cheese platter featuring Comté or Reblochon, enhancing its fruity and spicy notes.