



Chemin des Ocres, AOP Ventoux, Rouge

AOP Ventoux, Vallée du Rhône, France

From old vines with low yields, the ripeness of the grapes is optimized by the effect of the radiation of these soils. This powerful wine, made mostly from Grenache Noir, exhales aromas of ripe fruit liqueur and fresh fruit mixed with notes of roasted coffee. The balance is on generosity, sweetness and freshness.

PRESENTATION

The earth is blazing red, in some places orange. Sometimes it turns yellow and with the setting sun, it turns to dark purple. Natural pigment, ochre gives our vineyard soils a warm coloring. It was originally used for cave paintings... Our wine "Chemin des Ocres" refers to this land, the cradle of ochre.

TERROIR

Gravelly-clay plots with high stony content on the south facing slopes of Mont Ventoux. Late ripening areas with a high day/night thermal amplitude and an average yield of 28hl/ha.

IN THE VINEYARD

Late harvest, in mid October

VINIFICATION

Alcoholic fermentation at controlled temperature. Long vatting time, between 20 and 30 days. Soft extractions. Free-run juice only.

VARIETALS

Grenache noir 90%, Syrah 10%

TECHNICAL DATA

Production volume: 375 hL

15 % VOL

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Superb wine with a nice ageing potential. To be enjoyed at 17°C with duck breast, baked lamb shoulder or game stew. Best to decant 3 hours in advance.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
E	BOURGOGNE GRD TRAD-AUTHENTIQUE							AT024688		3256811115618	3256811615163
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 diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	594	9	11	1.410	8.735	888	29.4	8.7	17,7*29,9*26,6	12,2*80*120



TASTING

Wine built on power and finesse. Mature nose with aromas of blond tobacco and morello cherry. Rich in the mouth, with notes of ripe fruits, carried by aromas of fresh berry liqueur (blackcurrant/raspberry). The tannins of the wood are melted and accompany the wine in mouth. The finish is very long, fresh and complex (garrigue, torrefaction).

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E	BOURGOG	NE GRD TI	RAD-AUTH	IENTIQUE			750	AT024688		3256811115618	3256811615163
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