



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

Grenache noir, Syrah, Carignan

LOCATION

This wine was born in the heart of the protected lands of Mont Ventoux, a region designated as a UNESCO Biosphere Reserve. The vineyards are located at moderate altitudes (300–500 meters), benefiting from a Mediterranean climate softened by mountain influences. The region's wide temperature variations promote slow and balanced ripening. The soils are predominantly clay-limestone, with pockets of sandy or stony terrain, providing excellent water regulation and strong aromatic expression.

TERROIR

The blend highlights Ventoux's signature grape varieties: a majority of Grenache Noir, complemented by Syrah, and occasionally a touch of Carignan or Mourvèdre, depending on the vintage. Grenache delivers generous red and black fruit aromas and a natural roundness, while Syrah brings structure, spice, and intense color.

IN THE VINEYARD

The vines are cultivated with sustainable practices: selective treatments, manual work, and thoughtful soil management aimed at preserving biodiversity and soil vitality, essential in this UNESCO-listed landscape.

HARVEST

Grapes are picked at optimal ripeness, sometimes manually, depending on the plot, to ensure the healthiest, most expressive fruit.

WINEMAKING

Vinification takes place in stainless steel or concrete tanks, with strict temperature control to preserve the freshness of the fruit. A long, gentle maceration ensures balanced extraction of tannins, color, and aromatic depth.

AGEING

Ageing is carried out mainly in tanks to retain the purity and fruit-forward nature of the wine, with optional use of older oak barrels to add complexity without overpowering the wine's character.



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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SERVING

Ideal serving temperature: 16–17°C (60–63°F).

It can be enjoyed young, without decanting, though a few minutes of aeration will enhance its aromatic expression.

AGEING POTENTIAL

5 to 10 years

TASTING

Ubi Caritas et Amor Rouge reveals a deep ruby color, vibrant and luminous, with subtle purple hues. The nose is expressive and straightforward, opening with aromas of ripe red fruits—raspberry, cherry, redcurrant—enhanced by hints of sweet spice, licorice, and garrigue herbs. On the palate, the attack is smooth and fruit-forward, with lovely roundness and mellow tannins. The wine is harmonious, balanced by a natural freshness that brings vibrancy and extends the finish. A friendly, sincere red, both approachable and full of southern character.

VISUAL APPEARANCE

Deep ruby with purple highlights, bright and appealing.

AT NOSE

Ripe red fruit (raspberry, cherry), sweet spice, licorice, garrigue herbs.

ON THE PALATE

Supple and generous, with a fresh backbone, silky tannins, and a long, spicy-fruity finish.

FOOD PAIRINGS

This southern red pairs beautifully with Mediterranean cuisine: grilled lamb, roast red meats, lasagna, and spiced dishes featuring sun-kissed vegetables. It also complements soft or semi-aged cheeses, and works wonderfully with simple, generous dishes like a charcuterie board or a slow-cooked stew with herbs.