



# Southern Rhône, Vindemio, Ignis, AOP Ventoux, Blanc

AOP Ventoux, Vallée du Rhône, France

Vindemio's vineyard was founded on the precepts of its terroir and environment, in islands, in order to protect the ecosystem and the complex balance. The fauna and flora live in perfect symbiosis on the plots. On the outskirts of the plots, century-old trees, flower beds and streams protect the plots, like a plant dome that drives away violent winds and keeps the heat away. They are also a screen in front of the neighboring plots.

#### **PRESENTATION**

At an altitude of 400 meters, at the foot of Mont Ventoux, the first terroir of 8 hectares, in the commune of Mormoiron, has both earth and sky at its heart. In the extreme west of the appellation, in Saint-Hippolyte-le-Graveyron, mirroring the first terroir, facing the Dentelles de Montmirail and Mont Ventoux, 4 hectares flourish in the tranquility of a micro-climate, protected from the wind and extreme temperatures.

#### **TERROIR**

Ignis means "fire" in Latin, reminding us of the sun. This cuvée is made from 2 hectares of white grapes grown in the commune of Mormoiron. Nestling at an altitude of 400 metres, the 50-year-old vines face Mont Ventou.

#### IN THE VINEYARD

Parcel: Hautes Briguières

Vines: 50 years

#### WINEMAKING

Vinification in stainless steel vat.

#### **AGEING**

Aged in half-muids (70%) and oak barrels (30%) for 12 months.

### **VARIETALS**

Grenache blanc 70%, Clairette 30%

## 14,5 % VOL.

GM: No.

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

## SERVING

16°C/61°F

### AGEING POTENTIAL

3 to 5 years

# TASTING

This is an elegant, expressive white wine with floral and fruity notes. The "Ignis" cuvée is well-balanced and slightly woody on the palate.

## FOOD PAIRINGS

Ignis is the perfect accompaniment to sole meunière, ceviche or grilled polenta with cherry tomatoes, courgettes and feta. Try with goat's cheeses such as Pélardon.





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