



CHATEAU JUVENAL

AOP Ventoux
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

At the foot of Mont Ventoux, Château Juvenal is a remarkable family estate that cultivates vines on clay-limestone soils under organic farming. Here, Syrah, Grenache, and Viognier thrive in ideal conditions, producing wines of great purity and balance. Grapes are harvested by hand, preserving integrity and concentration. In the winery, vinification is gentle and precise to reveal the terroir's full potential. The reds are elegant and deep, with rich black fruit and spice notes. The whites are floral and refreshing, while the rosés are vibrant and indulgent. Château Juvenal's signature lies in the harmony of power and finesse true to the Ventoux's character.

VARIETALS

Principalement composé de Grenache blanc, Roussanne et Clairette

LOCATION

South-facing exposure, promoting optimal ripening of the grapes.
Age of vines: 40 years old

TERROIR

Clay-limestone soil.

HARVEST

Manual harvest at full maturity.

WINEMAKING

Direct pressing and low-temperature fermentation to preserve aromatic freshness.

AGEING

Aged on fine lees for several months.

SERVING

Serving temperature: 12-13°C

AGEING POTENTIAL

2 to 3 years

TASTING

Garrigues Blanc reveals a clear robe with pale golden highlights. The nose is delicate and expressive, offering aromas of white flowers, juicy pear, and vineyard peach, lifted by citrus notes and a subtle hint of wild fennel. On the palate, the attack is lively and precise, supported by a lovely mineral tension that gives structure. The texture is fluid and elegant, and the finish, full of freshness, unfolds with citrusy and lightly aniseed nuances. A bright, balanced white wine with a distinctly Mediterranean soul.

FOOD PAIRINGS

This fresh Ventoux white pairs beautifully with light, aromatic cuisine. It's perfect with grilled red mullet fillets, fennel and orange salad, or goat cheese ravioli with herbs. For bolder pairings, try sea bass ceviche or a fine tart of sun-kissed vegetables. On the cheese side, opt for fresh goat cheeses or Provençal tommes. Served between 12 and 13°C, it reveals all its vibrancy and aromatic brilliance — ideal for summer meals or terrace aperitifs.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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