



# Grande Réserve des Challières VENTOUX - 2018 -

Since 1318, the fortified stronghold of Bonpas, from the French « Bon Passage », has watched over the safe crossing of the Durance river along the historic route that once linked Rome with Avignon. Sophisticated and elegant, they embody the terroir and varietals of this famous region through their power and fruity taste.



**GRANDE RÉSERVE DES  
CHALLIÈRES DE BONPAS**  
"Challières" refers to the old,  
white stone walls that come  
from the Mont Ventoux



## Vinification



The two varietals are fermenting together since the vatting. Temperature of fermentation is regulated at 24°C. The Oxygen and the extraction at this temperature give to the wine a nice balance. Ageing: 100% in inox tanks to preserve the freshness of the aromas and a flexible tannic structure.



## Location

The south-facing slopes of Mont Ventoux in the Vaucluse, which rises to 1,912 meters covering almost 6,700 hectares.

*Terroir:* Limestone and marly scree



## Varietals

60% Grenache noir, 20% Syrah and 20% Carignan



## Organoleptic analysis

*Color* a deep purple color.

*Nose:* a highly expressive and charming nose, blending notes of ripe fruit and delicate spices.

*Palate:* a well-built red wine with pleasing tannins. Smooth yet chewy, there is nice length providing lasting aromas on the nose.



## Serving suggestions

Ideal serving temperature around 16°C. Perfect with sautéed of lamb with garlic and ripened cheese