



Grande Réserve des Challières VENTOUX

- 2020 -

Located near Avignon, at the heart of the Rhone Valley, 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. The estate marks the gateway to the southern Côtes-du-Rhône appellations and opens its gates to the discovery of the region's terroirs. Its sophisticated, elegant wines embody the terroirs and varieties of this famous region through their power and fruitiness.



Location



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

Vineyard are located on gravelly and sandy soil. Miocene sandstones and large recent fluvial alluvial surfaces from Quaternary period are present in the selection of plots.

Vinification



The two varieties 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.



Varietals

Grenache noir and Syrah



Organoleptic analysis

Visual: 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

