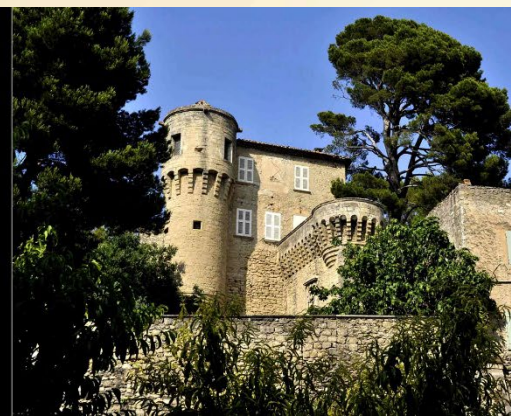




# Grande Réserve des Challières VENTOUX

- 2022 -

Founded in 1318 and located near Avignon, in 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. Bonpas's wines mark the gateway to the southern Côtes-du-Rhône appellations and open the way to the discovery of the region's terroirs. Our sophisticated, elegant wines embody the terroirs and grape varieties of this famous region through their generosity and rich fruit.



## Location



The south-facing slopes of Mont Ventoux in the Vaucluse, which rises to 1,912 m covering almost 6,700 ha. Classified as a 'biosphere reserve' by UNESCO in 1990, the Mont Ventoux site serves as a setting for terroirs in the heart of an exceptional natural environment. The soils are primarily gravel and sand. Miocene safres and large alluvial terraces from the Quaternary period are present in the selection of plots.

## Winemaking



The grape varieties are fermented together in tanks. Temperature of fermentation is regulated at 24°C. The oxygen and the extraction technique at this temperature provide balance and elegance. Ageing : 100% in stainless steel tanks to preserve the freshness of the aromas and a smooth tannic structure.



## Grape varieties

Grenache noir, Syrah and Carignan



## Organoleptic analysis

**Visual:** deep purple color.

**Nose:** highly expressive and charming aromas, blending notes of ripe fruit and delicate spices, with Strawberry and cherry fruit notes.

**Palate:** an ample red wine with pleasing tannins. Smooth yet chewy. Firm finish with thyme and garrigue flavors.



## Serving suggestions

Best served between 13°- 16°C / 55°-61°F. Perfect with sautéed of lamb with garlic, mushroom omelet or ripened cheese.



Bonpas - Caumont sur Durance - France