



« *Terre de Mistral* »

RÉMY FERBRAS



AOP VENTOUX ROUGE

Region

Vallée du Rhône méridionale - France

Soils & terroir

Mediterranean climate moderated by the nearby Ventoux mounts. Soils are mostly red.

Grape Varieties

Grenache - Syrah - Mourvèdre - Cinsault

Harvest & vinification

Grapes are harvested at optimum maturity.

Separate traditional vinifications are conducted for each grape variety. Temperature controlled alcoholic fermentation with a two three weeks' maceration period.

Malolactic fermentation and ageing in concrete.

Blending followed by bottling.

Tasting

A deep and brilliant ruby colour.

A fresh, complex and expressive nose of cherries and gooseberries.

A sensuous mouth accompanied by silky tannins. The wine is well balanced with an enjoyable fresh finish to it.

Wine & food matching

Great companion for pork tenderloins with plums.

Serve at 15-16°C.

Drink within 5 years.

R. Ferbras



S.A. LES GRANDES SERRES

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