



« O » Rosé AOC Cotes du Ventoux

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COTES DU VENTOUX AOC Mont Ventoux is one of the most famous mountains in France (2,000 m, 6300ft) and marks the gate between Rhône and Provence. The weather in Côtes du Ventoux is very hot in the summer but cold in the winter and windy with the "mistral" blowing almost all the time!

The poor clayey-chalky soil of Côtes du Ventoux stresses the vines and gives a fruity wines, complex but easy to drink and to appreciate.

The wine is made of grapes harvested on the southern slope of the Mount-Ventoux. The altitude ranges from 600 to 1800feet.

GRAPES 60% Grenache, 20% Carignan, 10% Cinsault, 10% Syrah

- **GRENACHE** (in Spanish, Garnacha) is one of the most widely planted variety of red wine grape in the

world. It ripens late, so needs hot, dry conditions such as those found in Spain and in the south of France. It is generally berry-flavored and soft on the palate with a relatively high alcohol content, but it needs careful control of yields for best results. It tends to lack acid, tannin and color.

- **CARIGNAN** is a red wine grape that originated in Cariñena, Aragon. It has an upright growth habit and can be grown without a trellis. Carignan is a late budding and ripening grape which requires a warm climate in order to achieve full ripeness. The grape is often used as a deep coloring component in blends. The grape is a difficult one for winemakers to work with being naturally high in acidity, tannins and astringency which requires a lot of skill to produce a wine of finesse and elegance
- **CINSAULT** is very drought resistant but can be susceptible to disease, so appreciates a dry climate. It adds softness and bouquet to the blend. Cinsault appears to be an ancient variety that may have originated in the Hérault (Languedoc), but could equally have been brought by traders from the eastern Mediterranean.
- **SYRAH**. Syrah is a key component to Southern Rhone blends. It is used to add structure and color to Grenache in southern Rhône blends. Aroma characters can range from violets to berries (usually dark as opposed to red), chocolate, espresso and black pepper. With time in the bottle these "primary" notes are moderated and then supplemented with earthy or savory "tertiary" notes such as leather and truffle.

In 1998, a study conducted by Carole Meredith's research group in the Department of Viticulture and Enology at University of California, Davis used DNA typing and extensive grape reference material from the viticultural research station in Montpellier, France to conclude that Syrah was the offspring of the grape varieties Dureza (father) and Mondeuse Blanche (mother). Dureza is a dark-skinned grape variety from the Ardèche region in France. Mondeuse Blanche is a white grape variety cultivated in the Savoy region. Based on these findings, the researchers have concluded that Syrah originated in the same place where it came to fame - northern Rhône.

SOILS Decomposition of hard limestone and ancient alluvium, slightly sandy

WINEMAKING

- The wine is made by a process of maceration followed by bleeding the vats (Saignée method)
- The grapes are carefully sorted out for a perfectly sound sanitary state and completely de-stemmed.
- Short maceration on the skins in stainless steel self-emptying vats.
- Recuperation of the free run juice and gentle pressing using a pneumatic press.
- Cold settling of the must and fermentation of the clear juice at a temperature of 18/19 °C during approximately 3 weeks.
- The malolactic fermentation is inhibited to retain a bright acidity and freshness.



TASTING NOTES Rich and concentrated, this rosé offers complex aromas of baking spices with hints of roses, raspberry and cherry flavours and lots of minerality on the palate.

FOOD PAIRING Serve at : 46/50°F. Summer salads, white meat (ham, chicken, pigs feet) and seafood: seared scallops, grilled salmon with a barbecue teriyaki glaze, grilled shrimp, grilled calamari, barbecued oysters. Also, this cuvée corresponds to the demands of Provencal cuisine, as it is dry, fresh but medium-bodied. Serve it with olives, or small pieces of toast piled with tapenade or tarama (a paste of fish eggs, olive oil and lemon juice), sardines in oil or marinated anchovies.

