



## Delas Freres

2015 VENTOUX  
VENTOUX

Stretching out along the left bank of the Rhône river, around the limestone outcrop of the Mount Ventoux, the appellation covers an area of 15,808 acres. It shares the same pedological, climactic features, and the same grape varieties as the neighboring Côtes-du-Rhône vineyards. The Ventoux is a blend of wines essentially produced on the communes of Mazan and Gault, in the heart of the Ventoux appellation. Average production is 200,000 bottles per year.

### Winemaking

The Grenache grapes undergo traditional winemaking in stainless steel vats. Daily pumping over allows gentle extraction of phenolic components. The Syrah is sometimes not destemmed in order to fully express the power of the fruit aromas from this variety. After malolactic fermentation, the wines are blended before going into stainless steel vats in the temperature-controlled winery. They are bottled after six to eight months.

### Tasting Notes

The color is a deep ruby red, showing garnet reflections while young. With its predominately berry-fruit bouquet, this wine shows the full aromatic power of these two fine grape varieties whilst retaining the freshness imparted by well-controlled winemaking.

### Serving

The Ventoux pairs well with Provencale stews, cold cuts, mixed grills and wild fowl.

### Technical Information

<b>Appellation:</b>	Ventoux
<b>Varietal(s):</b>	Mainly Grenache (usually 80%) and Syrah (usually 20%)
<b>Wine Alcohol:</b>	13.5%

