

DOMAINE
Ventajol CÔTES DU RHÔNE «5 SAULT»



95% CINSAULT - 2% SYRAH - 3% GRENACHE



Suppleness ★★★★★★
Intensity ★★★★★★
Fruity ★★★★★★
Sweetness ★★★★★★

2023

10°C

13.5%
vol.



The Cuvée Ventajol Côtes du Rhône "5 SAULT" without added sulfites, is part of a new eco-responsible approach (hence the HVE level 3 certification) of the Estate, in order to highlight new, healthier and more natural winemaking processes.

This name "5 SAULT" obviously evokes the grape variety that is more than the majority of this vintage. The freshness and fruitiness of this wine, to be drunk within the year, make it an ally for lovers of light and uncomplicated wines.

Grown on the hillsides of the commune on clay-limestone soil and a yield of 40hl/ha. The vinification is done in concrete vats (about 30 days).

This wine, which can be slightly chilled during tasting, will please as an aperitif with fine charcuterie and goat cheeses and at the table for grills with friends.

Dishes made by the Restaurant Le Bouchon in Aiguèze



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Ventajol

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