



Suppleness ★★★★★★

Intensity ★★★★★★

Fruity ★★★★★★

Sweetness ★★★★★★

2024

8°C

13.5%  
vol.



The Cuvée Ventajol Côtes du Rhône in white, from the Domaine's main range, is part of the permanent desire to create supple, fruity and convivial wines.

This wine with a golden and luminous color is expressed in the mouth through notes of yellow fruits (apricot, peach) and white flowers, which gives it a surprising but false impression of sweetness.

Grown on the hillsides of the commune on clay-limestone soil and a yield of 40hl/ha. Obtained by direct pressing followed by vinification at low temperature with stirring twice a day.

From the aperitif, at a temperature of 8°, it will also be appreciated at the table with white and lean fish, poultry and desserts.

Dishes made by the Restaurant Le Bouchon in Aiguèze

