



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

2024

8°C

13%
vol.



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

This wine with a clear and delicious color is expressed on the palate through notes of freshly picked red fruits and a light refreshing acidity.

Grown on the hillsides of the commune on clay-limestone soil and a yield of 40hl/ha. Obtained by direct pressing and low-temperature fermentation in stainless steel vats.

From the aperitif, at a temperature of 8°, it will also be appreciated at the table with grills, summer salads and vegetables on the plancha.

Dishes made by the Restaurant Le Bouchon in Aiguèze

