

DOMAINE
Ventajol CÔTES DU RHÔNE ROUGE

30% SYRAH - 60% GRENACHE - 10% MOURVÈDRE



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

2022

15°C

13.5%
vol.



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

This wine with a purple and intense color is based on notes of red fruits and then pepper. On the palate, the very light tannins of this wine as well as the fresh and peppery note at the end of the mouth make it a pleasure wine, to be opened on all occasions.

Grown in the hillsides of the commune on a clay-limestone soil and yields of approximately 40hl/ha. The vinification is done in concrete vats (approximately 20 days).

Slightly chilled in summer, it is appreciated as an aperitif around a platter of cold meats and cheeses. We will continue at the table around a barbecue accompanied by a vegetable tian. During the cool season, at room temperature on a pork tenderloin with mustard or a comforting winter dish.

Dishes made by the Restaurant Le Bouchon in Aiguèze



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