## Opentajol Côtes du Rhône Villages



## 90% SYRAH - 10% GRENACHE



Suppleness \*\*\*\*\*

Intensity \*\*\*\*

Fruity \*\*\*\*

Sweetness \*\*\*\*

2022

15°C

13.5% vol.



This Cuvée Ventajol Côtes du Rhône Villages aged in oak barrels is the Domaine's "Prestige" cuvée. Ready to drink today, it will have no trouble waiting 5 or 10 years wisely in the cellar.

This wine aged in demi-muids having been used in several vintages, reveals a rich and intense syrah with velvet tannins. Its woody aroma of gray fruits and leather underlines the generosity of the terroir. The barrel here brings suppleness and roundness without seeking the vanilla aroma that is sometimes found with oak barrels.

Grown on the hillsides of the commune on clay-limestone soil and yields of around 35hl/ha. Vinification in 550L barrels lasts around 6 months.

Rich and generous, it will accompany the beautiful piece of Aubrac beef and its aligot, the bull gardiane and the wild boar fricassee. Decant 30 minutes before tasting for greater pleasure.

Dishes made by the Restaurant Le Bouchon in Aiguèze









DOMAÎNE Ventajol

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