



DOMAINE DURIEU



Ventoux

GRAPE VARIETIES

- 70% GRENACHE
- 30% SYRAH

TECHNICAL DATA

- 7 hectares (*17 acres*)
- Terraces of clayey marl on a plinth of gypsum and limestone.
- 1 pumping over per day
- 20 days of maceration
- 9 months of aging in stainless steel vats
- Fine filtration before bottling.

TASTING NOTES

Ruby red in color with purplish reflections.

A nose of varietal aromas, a beautiful concentration of wild berries, forest fruits and redcurrant.

On the palate, a nice freshness, the tannins are present but already well integrated; a discreet spicy finish followed by an astonishing length in the mouth for a wine of this category. A wine that is both fresh and crunchy, light and supple.

WINE & FOOD PAIRING

The ideal companion for a carpaccio of beef, a Tataki of beef or steak tartare, a rare duck breast, a fresh and soft terrine.