



3L BAG IN BOX

LES VIGNERONS DE MONT-VENTOUX

A cooperative founded in 1924 by a small group of winegrowers who chose to join forces and pool their means of production, with an emphasis on quality and tradition. Today, Les Vignerons de Mont-Ventoux groups together 5 villages: Bedoin, Crillon le Brave, Flassan, Saint Pierre, and Modène. Their vines are rooted in the sun-kissed southwest foothills of "The Giant of Provence", otherwise known as Mont Ventoux.



CUVÉE DE 3 MESSES BASSES ROUGE *Côtes du Ventoux*

Dark garnet in color with purple hues. An open bouquet with fruity and peppery aromas. A balanced and pleasant wine on the palate with flavors of stewed fruits and hints of cinnamon and clove. Enjoyable fleshy texture and remarkable length.

Alcohol: 14.5%
Composition:
50% Grenache Noir,
30% Syrah, 20% Carignan

CUVÉE DE 3 MESSES BASSES ROSÉ *Côtes du Ventoux*

Bright pale pink color with opalescent hues. Clean fruity and floral bouquet with a hint of acidity when aerated. A fresh and fleshy dry rosé with a crisp mouth and expressive perfumes of red fruits and berries.

Alcohol: 13%
Composition:
60% Grenache,
20% Cinsault,
20% Carignan

CUVÉE DE 3 MESSES BASSES BLANC *Côtes du Ventoux*

Brilliant pale yellow color with reflections of green. A complex, fine, floral bouquet with hints of white peach and citrus. Crisp mouth-feel, supple and light; this wine is elegant with flavors of citrus.

Alcohol: 13.5%
Composition:
50% Clairette,
50% Grenache blanc

CÔTES DU VENTOUX “CUVÉE DES 3 MESSES BASSES” BLANC

Crisp, supple, and elegant - the perfect aperitif!

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Vintage: 2019

Producer: Les Vignerons du Mont Ventoux

Country: France, Rhone

Alcohol: 13%

Composition:

50% Clairette, 50% Grenache blanc

WINEMAKER NOTES:

The "Vignerons du Mont Ventoux" winery is a cooperative founded in 1924 by a small group of winegrowers who chose to join forces and pool their means of production. Today, Vignerons du Mont Ventoux has 27 employees as well as 120 winegrowers with a total surface area of 1,000 hectares: 750 produce AOC Ventoux and 250 produce vins de Pays and table wine. This winery groups together 5 districts: Bedoin, Crillon le Brave, Flassan, Saint Pierre and Modène. Try as an “aperitif” or with fish and seafood dishes as well as white meat.

TASTING NOTES:

Brilliant pale yellow color with reflections of green. Complex fine floral bouquet with hints of white peach and citrus. Crisp mouth, supple and light, elegant with flavors of citrus.

VINEYARD:

Cuvee des 3 Messes (3 Low Masses) owes its name to a short story by the Provençal author Alphonse Daudet. It derives from grapes harvested on the whole area of production of the winery: on the southern slopes of the Mont Ventoux mountain. The altitude of the vineyards ranges from 200 to 580 metres.

VINIFICATION:

The grapes are carefully sorted out for a perfectly sound sanitary state and completely de-stemmed. Pneumatic press. Cold settling of the must and long fermentation of the clear juice at a temperature of 18/19 °C during approximately 3 weeks. The malolactic fermentation is inhibited to retain a bright acidity and freshness. Final blending before the bottling after a few months of maturing in vats.

VITICULTURE:

The grapes are harvested from 5 villages: Bedoin, Saint Pierre de Vassol, Flassan, Crillon-le-Brave, and Modène.

Bottle Size: 750 mL, 3L Bag
in Box

UPC Number: 811536000491

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FOR MORE INFORMATION VISIT: KINDREDVINES.COM



CÔTES DU VENTOUX “CUVÉE DES 3 MESSES BASSES” ROSÉ

A fresh and fleshy dry rosé.

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Producer: Les Vignerons du Mont Ventoux
Country: France, Rhone
Alcohol: 13%
Composition:
60% Grenache, 20% Cinsault, 20% Carignan

WINEMAKER NOTES:

The "Vignerons du Mont Ventoux" winery is a cooperative founded in 1924 by a small group of winegrowers who chose to join forces and pool their means of production. Today, Vignerons du Mont Ventoux has 27 employees as well as 120 winegrowers with a total surface area of 1,000 hectares: 750 produce AOC Ventoux and 250 produce vins de Pays and table wine. This winery groups together 5 districts: Bedoin, Crillon le Brave, Flassan, Saint Pierre and Modène.

TASTING NOTES:

Clean fruity and floral bouquet with hint of acid drop when aerated. A fresh and fleshy dry rosé with a crisp mouth, supple and light, with expressive perfumes of red fruits and berries.

VINEYARD:

It derives from grapes harvested on the whole area of production of the winery: on the southern slopes of the Mont Ventoux mountain. The altitude of the vineyards ranges from 200 to 580 meters.

VINIFICATION:

The grapes are carefully sorted out and completely destemmed. Short maceration on the skins in stainless steel self-emptying vats. Recuperation of the free run juice and gentle pressing using a pneumatic press. Cold settling of the must and fermentation of the clear juice at 18/19 °C during approximately 3 weeks. The malolactic fermentation is inhibited to retain a bright acidity and freshness. Final blending after a few months of maturing in vats.

VITICULTURE:

The grapes are harvested from 5 villages: Bedoin, Saint Pierre de Vassol, Flassan, Crillon-le-Brave, and Modène.

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Bottle Size: 750 mL, 3L Bag
in Box

UPC Number: 811536000477

CÔTES DU VENTOUX “CUVÉE DES 3 MESSES BASSES” ROUGE

Well balanced and pleasant; excellent with grilled meats.

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VINEYARD:

Cuvee des 3 Messes (3 Low Masses) owes its name to a short story by the Provençal author Alphonse Daudet. It derives from grapes harvested on the whole area of production of the winery, on the southern slopes of the Mont Ventoux mountain. The altitude of the vineyards ranges from 200 to 580 meters.

VINIFICATION:

Careful selection of the harvest, which is totally destemmed. Each grape variety is vinified apart. Maceration with daily pumping-overs and a few punching-downs of the cap. at controlled temperature (28/30°C). Blending after completion of the malolactic fermentation. The wine is aged several months in cement vats. The final blending is then effected and the wine bottled.

VITICULTURE:

The grapes are harvested from 5 villages: Bedoin, Saint Pierre de Vassol, Flassan, Crillon-le-Brave, and Modène.

Vintage: 2018

Producer: Les Vignerons du Mont Ventoux

Country: France, Rhone

Alcohol: 13.5%

Composition:

50% Grenache Noir, 30% Syrah, 20% Carignan

WINEMAKER NOTES:

The "Vignerons du Mont Ventoux" winery is a cooperative founded in 1924 by a small group of winegrowers who chose to join forces and pool their means of production. Today, Vignerons du Mont Ventoux has 27 employees as well as 120 winegrowers with a total surface area of 1,000 hectares: 750 produce AOC Ventoux and 250 produce vins de Pays and table wine. This winery groups together 5 districts: Bedoin, Crillon le Brave, Flassan, Saint Pierre and Modène.

TASTING NOTES:

Dark garnet in color with purple hues. This wine is an open bouquet combining fruity and peppery aromas which are distinctive of the AOC Ventoux. A well balanced and pleasant wine on the palate with aromas of stewed fruits and hints of cinnamon and clove. Enjoyable fleshy texture and remarkable length. Drink on its own or with grilled meats, deli meats and medium/strong cheeses.



Bottle Size: 750 mL, 3L Bag
in Box

UPC Number: 811536000019

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FOR MORE INFORMATION VISIT: KINDREDVINES.COM



CÔTES DU VENTOUX "ALTITUDE 500"



TECHNICAL INFORMATION

Country	France
Region	Rhone
Sub-Region	Côtes du Ventoux
Producer	Les Vignerons du Mont Ventoux
Vintage	2017
Composition	75% GRENACHE, 25% SYRAH
Alcohol	15%
Certifications	Sustainable

WINEMAKER NOTES

The "Vignerons du Mont Ventoux" winery is a cooperative founded in 1924 by a small group of winegrowers who chose to join forces and pool their means of production. Today, Vignerons du Mont Ventoux has 27 employees as well as 120 winegrowers with a total surface area of 1,000 hectares: 750 produce AOC Ventoux and 250 produce vins de Pays and table wine. This winery groups together 5 districts: Bedoin, Crillon le Brave, Flassan, Saint Pierre and Modène.

TASTING NOTES

Complex nose of ripe red berries and stewed fruits with spicy and toasted aromas and a touch of licorice. Ample and powerful wine in mouth, with a generous fruit and a beautiful aromatic complexity.

PAIRING SUGGESTIONS

Drink on its own or with grilled meats, deli meats and medium/strong cheeses.

VINEYARD

From the plain of Carpentras up to the slopes of the 'Giant of Provence', with an elevation going as high as 500 meters (1'640 ft), the wine territory of the boasts an exceptional wealth of soils and microclimates.

VITICULTURE



The grapes are harvested from 5 villages: Bedoin, Saint Pierre de Vassol, Flassan, Crillon-le-Brave, and Modène.

VINIFICATION

Optimal sanitary state of the harvest which is totally destemmed. Each grape variety is vinified apart. Long vatting with several daily 'remontages'. Pumping-over of the vat juice onto the cap of solids. Alcoholic fermentation at controlled temperature (28/30°C). Blending after completion of the malolactic fermentation. The wine is matured for 12 months in vats.



EVERY BOTTLE  TELLS A STORY



Viognier "Mediterranee"

TECHNICAL INFORMATION

Country	France
Region	Rhone
Producer	Les Vignerons du Mont Ventoux
Vintage	2020
Composition	100% VIOGNIER
Certifications	Sustainable

WINEMAKER NOTES

The "Vignerons du Mont Ventoux" winery is a cooperative founded in 1924 by a small group of winegrowers who chose to join forces and pool their means of production. Today, Vignerons du Mont Ventoux has 27 employees as well as 120 winegrowers with a total surface area of 1,000 hectares: 750 produce AOC Ventoux and 250 produce vins de Pays and table wine. Try as an aperitif, with seafood, fish or white meat.

TASTING NOTES

The color is like yellow straw with light green reflections. It has an aromatic nose with a prevalence of citrus and passion fruits. Intense bouquet where the fruit mixes with more moderate floral perfumes.

VINEYARD

Soils consist of argilo-limestone.

