



EVERY BOTTLE



TELLS A STORY

LES VIGNERONS DU MONT VENTOUX VMV CUVÉE DES 3 MESSES BASSES BLANC

TECHNICAL INFORMATION



Country	France
Region	Rhone
Sub-Region	Côtes du Ventoux
Producer	Les Vignerons du Mont Ventoux
Vintage	2018
Composition	50% CLAIRETTE, 50% GRENACHE BLANC
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. 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

Cuvée 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.

Viticulture

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



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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.
