



EVERY BOTTLE



TELLS A STORY

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

TECHNICAL INFORMATION



Vintage	2018
Producer	Les Vignerons du Mont Ventoux
Country	France
Region	Rhone
Composition	60% GRENACHE, 20% CINSULT, 20% CARIGNAN
Certifications	Sustainable
Sub-Region	Côtes du Ventoux

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.

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 and completely de-stemmed. 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.
