



EVERY BOTTLE



TELLS A STORY

## VMV CUVÉE DES 3 MESSES BASSES ROUGE

### TECHNICAL INFORMATION



<b>Country</b>	France
<b>Region</b>	Rhone
<b>Sub-Region</b>	Côtes du Ventoux
<b>Producer</b>	Les Vignerons du Mont Ventoux
<b>Vintage</b>	2016
<b>Composition</b>	50% GRENACHE, 30% SYRAH, 20% CARIGNAN
<b>Certifications</b>	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. Drink on its own or with grilled meats, deli meats and medium/strong cheeses.

#### Tasting Notes

This wine is an open bouquet combining fruity and peppery aromas. A well balanced and pleasant wine on the palate with stewed fruits and hints of cinnamon and clove. Enjoyable and remarkable length.

#### 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 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**

Careful selection of the harvest, which is totally de-stemmed. 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.

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