

VENTOUX

APPELLATION D'ORIGINE PROTÉGÉE

ACIS FABREI



VARIETY

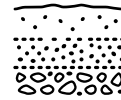
Grenache, Syrah.



VINE

Low-yield old vines.

Organic growing



SOIL

Clay-limestone
terraces and
ochres of the Mont
Ventoux piedmont.



FERMENTATION

Natural fermentation
in concrete tanks,
cocotte macerations.



AGING

18 months in oak
barrels and French
and Austrian
demi-muids + 18
months in the
bottle.

Red
750ML



Coup de foudre
Love at first sight

A WORD FROM THE WINEMAKER

Make way for a wine of character, full-bodied, spicy, and fleshy. Its dense mouthfeel is perfectly in tune with its opaque, almost black, color. **The appellation's wild side, with all its intensity, is captured in this bottle.**

For the label, we reached out to Ben Sanair and **drew inspiration from what makes Ventoux a region like no other in the world: its flora.** Cyclists aren't the only ones to brave the summit of Mont Ventoux.

There are beautiful native plants there too, clinging to rocks eroded by the unforgiving winds from the Alps. The *acis fabrei*, or Fabre snowflake, is one of these plants. It has a small bell-shaped flower with delicate white petals and can only be found in one tiny area made up of four grazing stations in southern Ventoux.

Just like this vintage, this plant is rare. It needs to be protected, and its secret jealously guarded.

ROMAIN LEROY

