



Ventoux
Appellation d'origine protégée
**ACIS
FABREI**
2020
BEN SANAÏR x GRANDES SERRES x Limited Edition 4529 ex

VENTOUX

APPELLATION D'ORIGINE PROTÉGÉE

ACIS FABREI

Red
750ML



VARIETY

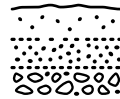
Grenache, Syrah.



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.

JSI WINE RATINGS

91 2020

« A solid, dense and textural red blend of grenache and syrah. Intense and driven. On the nose, aromas of blackberries, cassis, braised meat and some baking spices. Full-bodied with fine, firm tannins. Intense and compact with more dark-berry character to the finish and loads of spices. From organically grown grapes ».



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

