
CÔTES DU VENTOUX “CUVÉE DES 3 MESSES BASSES” BLANC

Crisp, supple, and elegant - the perfect aperitif!



Vintage: 2018
Producer: Les Vignerons du Mont Ventoux
Country: France, Rhone
Alcohol: 13%
Composition:
50% Clairette, 50% Grenache blanc

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:

Cuvee 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.

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.

VITICULTURE:

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

Bottle Size: 750 mL, 3L Bag
in Box

UPC Number: 811536000491



FOR MORE INFORMATION VISIT: KINDREDVINES.COM

