



Pierre Amadieu

VENTOUX

LA CLARETIÈRE



TERROIR The vines producing this wine are grown on a rocky limestone and alluvium soil, typical of the Mont Ventoux terroir, where the northerly Mistral wind tends to slow down.

VINIFICATION La Claretière, predominantly made with Grenache, is vinified in our Gigondas winery using traditional methods. The result is a wine with pleasant fruit and an elegant simplicity. Ageing in tank.

TASTING NOTES Fresh and aromatic, this well-structured Ventoux balances red fruit flavours of cherry and redcurrant with good body.

Drink this wine young, 2 or 3 years old. Perfect with fettuccine al pesto or cold meat, it will add pleasure and conviviality to your gatherings.

TECHNICAL NOTES

Varieties : 80% Grenache, 20% Syrah.

Production : 20 000 bottles.

Alcohol : 14% vol.



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