

DEPUIS 1929



Pierre Amadieu

VENTOUX

LA CLARETIÈRE



TERROIR The family vines that produce this wine enjoy a sandy sandstone and limestone soil of the Miocene, with alluvial soils characteristic of the Mont Ventoux. Surrounded by several hills, the northerly Mistral wind tends to slow down in this area.

VINIFICATION La Claretière, exclusively from Grenache, is made by saignée in our Gigondas winery. It is traditionally vinified at low temperature. The result is a wine with pleasant fruit and an elegant simplicity.

TASTING NOTES Its structure and freshness are typical of this region, with pleasant aromas of ripe peaches on the nose.

Appreciate this wine chilled (12°C) in its youth with a "ratatouille" freshly made with olive oil.

TECHNICAL NOTES

Varieties : 100% Grenache noir

Production : 4 000 bottles.

Alcohol : 14% vol.



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