



## Trésor du Millésime Rouge 2023 Bio

AOP/PDO Ventoux

*Le Trésor du Millésime is a special cuvée developed by our cellar master. The grape varieties used to make it reflect a particular, even exceptional vintage. Every harvest has its own surprise ! Trésor du Millésime 2023 is exceptionally elegant.*

**Tasting Note :**

Red fruit (grilled), slightly spicy, smooth tannins

**Food and wine pairing :**

Mild stews, blanquette de veau, pot au feu, braised beef.

**Blend and grape variety :**

90% Grenache Noir old vines, 10% Syrah

**Terroir :**

Ochreous sands

**Yields and age of vines :**

20hl/ha / 33 years

**Cultivation methods :**

The vineyard is managed in organic agriculture and biodynamic preparation, in order to foster the living of the vine and the soil.

**Vinification and maturation :**

The harvest is done manually in 20 kg boxes, followed by a rigorous sorting. We do not use any sulphites during the fermentation phases.

Cuvage for two weeks in amphora with manual punching of the cap.

Matured for 10 months in terracotta amphorae.

**Volume of alcohol :** 13.5 %

**Production :** 967 bottles

