

AOP/PDO VENTOUX - 2022

This is the pleasure red wine of Domaine Perréal, to be enjoyed on the fruity side, with medium aging. This cuvée is a blend of terroirs and parcels combining finesse, freshness and sweetness.

Food and wine pairing

To share at any time of the meal, ideal for grilled meats and seasonal vegetables.

Tasting Note

Red fruits. Supple, lovely freshness, light finish.

Blend and grape variety: 60% Grenache N, 20% Syrah, 20% Mourvèdre

Locality: Le Jas (Grenache/Syrah), Ravin de Bardoin (Grenache/Mourvèdre)

Clayey marl (Ravin de Bardoin) and ochreous sands (le Jas) **Terroirs**:

35hl/ha / 20 years Yields and age of the vines:

Cultivation methods

The vineyard is managed in organic agriculture and biodynamic preparation, 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 before being placed in vats by gravity. Composed of 50% whole grapes. We do not use any sulphites during the fermentation phases. The maceration of 25 days on average is done by infusions alternating pumping over and punching of the cap to respect the integrity of the berries.

Volume of alcohol: 14,5%

1500 bottles **Production:**

Comment of Yves Beck

Author and wine critic among the 20 most influential in the world Member of GlobalWineScore.

Marked by floral and fruity notes, Carlina's bouquet invites you to taste the wine through hints of red berries complemented by a touch of licorice wood. The juicy and fresh character of the attack confirms the bouquet's promises. The wine is harmonious, mouthwatering, and ready to be enjoyed!

Score: 89/100

Comments Maison Jancis Robinson:

Author and wine critic voted "World's Best Wine Critics 2024"

Fresh and juicy – cherry, cola and chinotto brightness. A lovely glow of energy. This is a delight!

Score: 16,5 / 20

