
VENTOUX ROUGE AVP, DOMAINE BRUNELY

2017 | Red Wine




Case Size: 6

Lush ruby red in colour. Easy going aromas of ripe, jammy fruits with herbal notes. Licorice and black fruit on the palate with soft tannins. Wonderful smoky finish.

Vinification:

A blend of Syrah (40%), Grenache (40%) with a little Carignan (20%). The grapes are mechanically harvested from vineyards with clay and sandy textured soils. The age of the vines varies from 10 to 45 years. On arrival at the winery, the grapes are destemmed and undergo cold maceration for three days at low temperatures. Fermentation then takes place for 14 days at temperatures of between 22 to 26 degrees. The wine is aged for 8 to 12 months in cement tanks before bottling and release.

 France, Rhone

Domaine Brunely

Grape Varieties: Grenache | Syrah

Classification: Appellation Ventoux Protégée | **ABV:** 13.5% | **Closure:** Natural Cork