



Inventa | Les Grès, AOP Ventoux, Rouge

AOC Ventoux, Vallée du Rhône, France

The Grès, in the Ventoux appellation, represents differentiated soils on the southern slopes of the Monts du Vaucluse. This unique terroir gives this wine a beautiful minerality, density, but also a lot of finesse and elegance.

PRESENTATION

INVENTA, which means "discovery" in Latin, is an invitation to be surprised by the exceptional potential of some of our vineyard parcels. This meticulous plot work, carried out over the years, reflects a great terroir through these vintages.

TERROIR

Calcareous soils, with high stony content. They are not highly affected in hot weather, but they also do not give much vigor to the vines. Grenache shines through, with very low yields, under 30hl/ha, the wines are dense, with a nice minerality, without excessive opulence.

VINIFICATION

The thorough knowledge of the selected plots allows us to harvest at the optimum maturity of the Grenache. The alcoholic fermentation is temperature controlled. The vatting is long. Attention is paid to the work of the pomace cap in order to reveal the quintessence of the tannins.

AGEING

Aging is 22 months, without racking, in French oak barrels, selected with the utmost rigor.

VARIETALS

Grenache noir 85%, Syrah 15%

SERVING

This wine will be a perfect match with a cherry and chocolate dessert (with a high percentage of cocoa) but also with a veal filet mignon with truffles or a mature beef rib.

TASTING

The nose is intense, the aromas of very ripe red berries (raspberry), end with discreet notes of leather and spices. The attack is carried by very intense fruits, subtle notes of marshmallow, but also aromas of raspberry liqueur. The mouth, on the other hand, is defined by the finesse, length and the fruit purity. Generosity is framed by tannins which in the end exalt delicate notes of leather and tobacco.

