

Orca, AOP Ventoux, Rouge

AOC Ventoux, Vallée du Rhône, France



Orca is made only in great years. Vinified gently, the wines are matured to refine their silky and gourmet structure.

TERROIR

Pebbly, granular and clayey plots selected on the Southern hillsides of the Mont Ventoux (28hl/ha). Late maturing area with a big temperature difference between day and night.

IN THE VINEYARD

Harvest in mid-October, very late.

VINIFICATION

Grenache grapes are harvested very late in mid-October. Alcoholic fermentation at controlled temperature. Long vatting between 20 and 30 days. Soft extractions. Free-run juice only.

AGEING

One year ageing in French oak barrels from 1 to 4 years old (only 10% of new barrels).

VARIETALS

Grenache noir 90%, Syrah 10%

SERVING

Great wine with a nice ageing potential. To drink at 17°C with duck breast, roasted shoulder of lamb or stewed game. To put in decanter 3 hours before tasting

AGEING POTENTIAL

10 to 15 years

TASTING

A powerful and fine wine. Mature nose with mild tobacco and morelloflavours. In mouth, rich attack of ripe fruits, livened up by little fresh fruits liqueur (blackcurrant/raspberry) aromas. The melting oak tannins come all along with the wine in mouth. Fresh, complex (garrigue, coffee-roasting) and with a very long finish.

REVIEWS AND AWARDS

Decanter Bronze
Decanter



Or
Mundus Vini



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Gold
Berlin Wine Trophy Gold 2022 Gold

