

# O G I E R

# VENTOUX

Appellation Ventoux contrôlée

## LES BERCEAUX

### THE CARDS IN HAND

#### Nature

Situated at the foothills of the Ventoux, these high altitude and predominantly clay-limestone soils impart finesse and freshness to the wines. The harsh Mistral winds are tamed by the mountainous topography.

#### The hand of man

Predominantly a duo of Grenache noir and Syrah, gobelet and cordon pruning systems, 44 hl/ha yields. Sustainable viticulture. Manual and mechanical harvests. Fully de-stemmed in order to conserve freshness and length.

#### Character and potential

Organoleptic profile: red fruits, licorice and violet. Rich, fruity and very approachable wines

### OUR AMBITION

#### Vision

Edouard Guérin: 'At the foothills of Mont Chauve I only have one single objective: preserving the softness of the fruit by systematically de-stemming the whole harvest. The temperatures are controlled during fermentation and extraction is always gentle.'

#### Profile

The juices are concentrated and very aromatic. The wines must be well structured yet not excessively powerful. Our aim is an approachable and easy-to-drink wine.

#### Tasting notes

'This wine exudes happiness. It is unpretentious, uncomplicated and a pure pleasure to drink!'



**Soil types :** Sandy clay and limestone scree

**Varietals:** Grenache, syrah, carignan

#### Vinification :

Fully de-stemmed. Fermentation starts at 22-23°C and ends at 26-28°C in order to preserve the freshness and fruit. Vatting lasts for around fifteen days with gentle extractions to ensure smooth and elegant tannins.

**Ageing :** concrete vats for 6 months

**Food & wine pairing:** Grilled meats, light Provençal dishes (tarts), pasta and pizza

**Serving temperature :** 16-17°C

**Cellaring potential :** 3-5 years

### KEY POINTS

- 1st vineyard on the eastern side of the Côtes du Rhône
- Fresh and fruity
- Climate influenced by the Mont Ventoux (1900 m)
- A wine of pleasure