



CHÂTEAU UNANG

A.O.C. Côtes du Ventoux

Red 2006

Côtes du Ventoux



Grape Varieties : Grenache, Carignan, Syrah (with yields of 30-40hl/hectare, hand-picked).

Tasting Notes : A strong fruit character of vibrant cherries greets the nose, and this is followed-up with a good fruit presence in the mouth. The wine tastes fresh and there is the start of an elegant black pepper, almost balsamic, finish.

Terroir : The highest vineyards on the domaine, at just under 300 metres, are reserved for the red wines. The clay-limestone soil at this height gives the wines a more complex expression. Their southerly aspect, fanned by the Mistral wind, leads to ripe, clean fruit. This wine is definitely a high-altitude wine, marked by its freshness.

Wine-making : The grenache was initially fermented at low temperatures to ensure the maximum of fruit was harnessed. Carbonic maceration was used to ferment the carignan, giving a softer-styled wine. The syrah has a slightly longer fermentation and extraction (up to three weeks), to give more structure to support the fruit.

Notes : Serve at room temperature or slightly chilled during the summer. Ready to drink now but will easily last 3 to 4 years. Would suit lighter meat dishes.