



CHÂTEAU UNANG

A.O.C. Côtes du Ventoux

Saint Gabriel 2007

Côtes du Ventoux, Red



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

Tasting Notes : The wine starts with a bold ruby colour, displaying its youthful vigour. This is followed by its expressive brambly and liquorice nose, where there is even a hint of violet. The wine tastes fresh and has a firm 'attack', before moving on to an elegant peppery 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.

Wine-making : The carignan was fermented by carbonic maceration, giving a fruit-forward wine. Part of the syrah was treated this way too, with the grenache and some syrah fermented in the traditional manner, though initially at cooler temperatures (20°) to ensure the maximum of fruit was harnessed.

Notes : Serve at room temperature or slightly chilled during the summer. Ready to drink now and over the coming 2 to 3 years. Try it with Spanish ham.