



FUSION ROUGE

VENTOUX PDO

EYES	Deep, intense red.
NOSE	Intense, aromatic nose of ripe red fruit.
MOUTH	Flavours of jammy fruit, blackcurrant, plum. Violet notes on the finish.
FOOD & WINE PAIRING	Oven-roasted Saint Marcellin, vegetable tajine with prunes, goat-honey buckwheat galette, leg of lamb with herbs.

*Grapes crushed and destemmed.
Long fermentation in stainless steel vats. The wine is then matured in oak barrels for around 10 months.*



SYRAH 95%
VIOGNIER 5%

