



# L'EVEIL DES SENS

VENTOUX PDO

EYES	Deep ruby.
NOSE	Expressive nose with notes of red fruit.
MOUTH	Aromas of fresh fruit, cherry, morello cherry and blackberry. Round and supple finish.
FOOD & WINE PAIRING	Charcuterie board or onion, goat's cheese and fig tart or curried cauliflower and chickpea crisp or chili con carne.

*Grapes crushed and destemmed. Vinification in stainless steel vats. The Grenache and Cinsault are vinified together, the Syrah in a separate vat.*



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**GRENACHE / CINSAULT 70%**  
**SYRAH 30%**

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