



# LE PRÉCIEUX

VENTOUX PDO

**EYES** A limpid, brilliant colour with hints of straw gold.

**NOSE** Fruity nose with floral notes.

**MOUTH** Crisp white fruit aromas of pear and apple. Long on the palate, finishing on a mineral note.

**FOOD & WINE PAIRING** Scampi risotto, lobster bisque, oven-roasted asparagus and poached egg, lasagna.

*The grapes are crushed and then cold-pressed at low temperature. Each grape variety is vinified separately in stainless steel vats.*



**CLAIRETTE 50%**  
**GRENACHE 30%**  
**VIOGNIER 20%**

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