RHONE

VENTOUX: DOMAINE VINTUR TRADITION WHITE

Domaine Vintur



TASTING NOTES

Finesse and power, with an aromatic intensity giving notes of white flowers and nuts. Round in the mouth, the acidity perfectly balances the richness. Mineral and long with a crisp finish.

WITH FOOD

Chicken, Fish and Seafood

VINTAGE	2022
REGION	Rhone
APPELLATION	Ventoux
GRAPES	Grenache Blanc, Roussanne, Bourboulenc, Clairette, Vermentino
KEEPING	Drink within 7 years of bottling.
VINIFICATION	Organic fertilisation and minimal use of sprays. The vines have trellising and are pruned using Cordon de Royat. Hand-picked grapes with must fermented at low temperatures to extract natural flavours.
VITICULTURE	Organic Wine
BOTTLE	75cl
VOLUME	13.5%

DOMAINE VINTUR

Domaine Vintur is an independent wine producer located on the lower slopes of Mont Ventoux, 33 Km from Avignon. When Graham Shore, a British wine-lover who has lived for part of the year in Provence for nearly 20 years, bought Domaine Vintur in 2010, it had been under-managed for several years and certain buildings were in need of renovation; what followed can only be described as a labour of love. Their resident winemaker, James Wood, has worked in vineyards across the world, and moved to the Domaine Vintur in early 2012 and his efforts had early success, winning awards for both white and red wines. Most of the vines on the 12 ½ hectares of planted land are 30-60 years old, so fully mature. The location is ideal for producing high quality fruit, thanks to a combination of Provençal sunshine, mistral winds and limestone/clay soil. The Southern Rhône has a history of wine making dating back to the ancient Greeks.