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Ventoux Rouge 2017, Passe Colline



Technical Data	
Country	France
Region	Southern Rhone
Appellation	Ventoux
Producer	Passe Colline
Founded	1950
Farming	Sustainable
Vineyard Age	25 years
Varietal(s)	Grenache, Syrah, Mourvedre
Soil Type	Sand, sandstone, granite
Alcohol	14.0%
Residual Sugar	0.1%
Acidity (g/L)	6.1
pH	3.6
Fermentation	conventional/stainless steel
Aging/Maturation	6 months in stainless steel

Producer Description

Very delightful vineyards in the Ventoux appellation produce very food friendly, perfectly balanced, and minerally "GSM" red blends (Grenache, Syrah, and Mourvedre). Mont Ventoux is the tallest mountain in the Monts de Vaucluse, and which is 30 miles east of Chateauneuf du Pape. The region is beautiful but sometime hostile and the terroir consists of steep slopes, pebbly soil, and a windy, very sunny climate. Every vintage reflects the winegrower's passion to produce optimum quality.

Tasting Notes

This is a blend of 61% Grenache, 30% Syrah, and 9% Mourvedre. Aromas are of red plums and dark cherries which evolve into flavors of tart cherries, cocoa, and mocha. There is a medium body, good balance, refreshing minerality, and complementary tannins.

Food Pairings

Food pairings include short ribs, New York steak, rib eye, veal chop, cassoulet, grilled chicken, Asian beef and noodle dishes, grilled vegetables, vegetable casseroles, and onion soup.

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