



Trésor du Millésime Rouge 2023 Bio

AOP/PDO Ventoux

Le Trésor du Millésime is a special cuvée developed by our cellar master. The grape varieties used to make it reflect a particular, even exceptional vintage. Every harvest has its own surprise ! Trésor du Millésime 2023 is exceptionally elegant.

Tasting Note

Red fruit (Plum and cherry grilled), slightly spicy, smooth tannins.

Food and wine pairing

Mild stews, blanquette de veau, pot au feu, braised beef.

Blend and grape variety 90% Grenache Noir old vines, 10% Syrah

Terroir Ochreous sands

Yields and age of vines 20hl/ha / 33 years

Cultivation methods

The vineyard is managed in organic agriculture and biodynamic preparation, in order to foster the living of the vine and the soil.

Vinification and maturation

The harvest is done manually in 20 kg boxes, followed by a rigorous sorting. We do not use any sulphites during the fermentation phases.

Cuvage for two weeks in amphora with manual punching of the cap.

Matured for 10 months in terracotta amphorae.

Volume of alcohol 13.5 %

Production 967 bottles

Comments Maison Jancis Robinson : Author and wine critic voted "World's Best Wine Critics 2024"

Dark perfume which disappears into silky fruit on the palate and then reappears on the end, leaving a long, lingering loveliness. Deep and rich. Roasted red plums and bay leaf. very soft cinnamon and clove spiciness. The Tannins feel as if they've been carved from travertine. Understated, beautifully restrained power. Exceptionally elegant.

Score : 17.5 / 20

