

Alain Jaume Ventoux Les Gelinottes

Alain Jaume (Grand Veneur)

France - Rhone Valley - Ventoux AOC

The wine is produced from hilly vineyards that are mainly planted on sandy and clay soils. They are located on the East side of the Rhone valley, in the Vaucluse area. Welcome to the foothills of the well known "Mont Ventoux" Mountain.

The color is intense, purple-tinged garnet. The aromatic range of the nose goes from fresh berries to black fruit (blackcurrant, blackberry). The palate is full-flavored, with very soft tannins and aromas of the fruit already mentioned. This is a gorgeous style of wine, fruity driven, for every day drinking...anytime !

Specifications

Appellation	Ventoux AOC
Varietals	50% Grenache and 50% Syrah
Soil type	sand and clay
Vinification	Stainless steel fermentaion at cool temperature to preserve the fruits and typicity. Bottling 8 months after the harvest.
Pairings	pizza, pasta, hamburger, mild cheese or even on its own.



Codes, Weights and Measures

UPC	7 84585 00136 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00136 8
Case Weight	38
Cases/Pallet	56
Layers/Pallet	7
SRP	\$ 18.99 USD 750mL Bottle

Reviews and News

2019 Alain Jaume Ventoux Les Gelinottes - 89-91 PTS - JD
2019 Alain Jaume Ventoux Les Gelinottes - 87 PTS - WA
2018 Alain Jaume Ventoux Les Gelinottes - 91 PTS - WE

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2015 Alain Jaume Ventoux Les Gelinottes - 89 PTS - WA
2014 Alain Jaume Ventoux Les Gelinottes - 88 PTS - WA
2014 Alain Jaume Ventoux Les Gelinottes - 88 PTS - VINOUS
2014 Alain Jaume Ventoux Les Gelinottes - 87 PTS - WE