



CHATEAU LA CROIX DES PIN VENTOUX LE TROIS VILLAGES

£16.50

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Situated in Mazan, in the district of Vaucluse, Château la Croix des Pins lies between Mont Ventoux and Les Dentelles de Montmirail in an area classified as a UNESCO Biosphere Reserve. The history of the estate goes back to the 16th century when the local branch of papal government had headquarters in Carpentras. The prelate built a Tuscan-style residence reflecting the religious influence of Italy and this element of the building is still apparent through its interior

chapel dating from this period as well as the mighty pergola composed of 40 pillars made from Crillon stone, leading to a spring flowing under a centenary oak, a perfect spot for prayer and meditation. The domaine has vineyards in Ventoux, Gigondas and Beaumes de Venise.

In 1998 the estate was one of the first of the region to be fully certified organic and in 2010 a new team led by Jean-Pierre Valade assumed control with an ambitious brief to raise the wine quality and profile of the estate. Since then the vineyard has been overhauled with new vineyards planted, while inside a new barrel room was installed and alongside the facilities to carry out multiple vinifications of individual parcels.

Ventoux AOC (known as Côtes du Ventoux AOC until 2008) is an appellation in the southeastern sections of the

Rhône. The wines are produced in 51 communes of the Vaucluse département along the lower slopes of the Ventoux mountain and at the foot of the Vaucluse Mountains. The organic vineyards of Croix des Pins grow in a Unesco biosphere reserve where they are sheltered from the mistral wind thanks to Mont Ventoux and the Dentelles de Montmirail. The vineyards for this wine grow on a clay-limestone soil

This is a blend of Grenache 55% - Syrah 35% - Mourvèdre 10%, vinified and aged in stainless steel, with two weeks on skins post ferment to increase structure, colour and flavour

Deep ruby, with an explosive nose of ripe blackberries, roasted strawberries and wild iris accented with hints of black pepper. Ripe, round and lush-textured with soft, round

tannins and great depth and
concentration for the price

