

Alain Jaume

Les Gelinottes Ventoux

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Ventoux

CEPAGE: 50% Grenache, 50% Syrah

WINEMAKING: Stainless steel fermentation at cool temperature to preserve the fruits and typicity. Bottling 8 months after the harvest.

ALCOHOL BY VOLUME: 14.5%

AGING: 1-5 years

THE STORY

Established in the northern part of Châteauneuf-du-Pape, in the commune of Orange, the Jaume family has been dedicated to the art of wine growing since 1826. Founded by Mathieu Jaume, the Domaine is now run by the 5th and 6th generations of Jaumes: Alain Jaume & his children Christophe, Sébastien, and Hélène.

THE ADJECTIVES

OVERALL: The color is intense, purple-tinged garnet.

AROMAS / FLAVORS: The aromatic range of the nose goes from fresh berries to black fruit (blackcurrant, blackberry).

MOUTHFEEL: The palate is full-flavored, with very soft tannins

THE SELLING POINTS

An unusual Rhone blend of 50% Grenache, 50% Syrah.

