



Winery: Chateau Landra

Vignerons(s): Cecile and Frederic Renoux

Varietal: Grenache/ Syrah

Region: Ventoux, France

Soil: sandy-gravelly clay soil
located on the south-side of Mount Ventoux

Vinification/ Maturation/ Vineyard/ Winemaking Info:

vines are on average 15 years old with an average yield of only 35 hl/ha

100% organic - no fertilizer or pesticides

Each varietal in each plot are harvested and vinified separately

Hand harvested to ensure the quality of grapes

Transported in small crates to protect the grapes

Direct pressing after the harvest

Spontaneous fermentation (native yeast only) in stainless steel vats at a
very low temperature, to maintain the freshness.

No addition of sulphite

no additives, no enzymes, no SO2 before or during fermentation,
no fining, no filtration

Tasting Notes:

wild strawberries, currants and cherries
the terroir shines through with a mineral backbone
and brings balance to the juicy berry flavors