



UNITED CELLARS

FRANCE



Appellation
AOP Ventoux

Location
La Tour d'Aigues

Winery Size
15,000 Acres

Winemaker
Philippe Tolleret

Varieties
90% Grenache, 10% Syrah

Aging
10% new French Oak medium toast,
90% 1 to 4 year old French oak
medium toast.

Age of Vines
80-100 Years

Elevation
300 m

Soil
Clay and Chalk

Max Yield
3000 Kgs/Ha

Alcohol Content
15 %

Production
1,500 Cases

Farming
Sustainable



Orca Vieilles Vignes 2016

Vineyards

The Mont Ventoux, known as the 'Giant of Provence', culminates at 1912 m and directly influences the conditions for grape growing. The region is very rugged geologically, which has led to very varied soils and topography. The Marrenon vineyards in the Ventoux stretch between the Calavon River and the foothills of the Monts du Vaucluse.

The altitude plays an important role. In the countryside behind the town of Apt, the vineyards grow at an altitude of about 400m. The wind factor has a gradual effect: it starts as a strong wind in the west and loses its force as it travels through the valley.

Production

Grenache grapes are harvested very late in mid-October. Alcoholic fermentation at controlled temperature. Long vatting between 20 and 30 days. Soft extractions. Free-run juice only. One year ageing in French oak barrels from 1 to 4 years old (only 10% of new barrels).

Tasting Notes

A powerful and fine wine. Mature nose with mild tobacco and morelloflavours. In mouth, rich attack of ripe fruits, livened up by little fresh fruits liqueur (blackcurrant/raspberry) aromas. The melting oak tannins come all along with the wine in mouth. Fresh, complex (garrigue, coffee-roasting) and with a very long finish.

Accolades

90 – 2014 Orca Vieilles Vignes – **Wine Advocate**