



Le Précieux won the bronze medal at the 'Decanter' International Wine Competition

LE PRÉCIEUX

VENTOUX PDO

EYES A limpid, brilliant colour with hints of straw gold.

NOSE Fruity nose with floral notes.

MOUTH Crisp white fruit aromas of pear and apple. Long on the palate, finishing on a mineral note.

FOOD & WINE PAIRING Scampi risotto, lobster bisque, oven-roasted asparagus and poached egg, lasagna.

The grapes are crushed and then cold-pressed at low temperature. Each grape variety is vinified separately in stainless steel vats.



CLAIRETTE 50%
GRENACHE 30%
VIOGNIER 20%

