

Our domains

AOP VENTOUX DOMAINE DE JU WHITE



Julien Cornud the winegrower is also a botanist and loves his terroir. His vineyards are located in Caromb, a small village at the foothill of Mont Ventoux. His vineyard has the particularity to contain pieces of flint and for that reason Julien Cornud used to joke he could make a very nice Sauvignon Blanc like in the Loire region.

TERROIR

Clay and silicious with pieces of flint like in the Loire region.

GRAPE VARIETIES

Roussane 80%, Clairette 20%

WINEMAKING

Destalking, pressing. Fermentation at low temperature 12 to 14° C for 10 days in stainless steel. No malolactic fermentation to preserve a maximum of freshness.

TASTING NOTES

This wine has a beautiful golden color. The nose is intense and complex with notes of pear, white flowers and herbal tea. The palate is well balanced with freshness, roundness with a good length.

TASTING ADVICES

Can be kept from I to 3 years.

FOOD PAIRINGS

It should be served chilled as an aperitif or with seafood such as grilled salmon fillets, crabcakes or pan seared scallops. It will also perfectly match goat cheese



AWARDS

Vintage 2022 : Gold medal Gilbert & Gaillard

Vintage 2021: Gold Gilbert & Gaillard

Vintage 2020 : Gold Gilbert & Gaillard

Vintage 2019: Gold Gilbert & Gaillard

Vintage 2018: Gold Gilbert & Gaillard

Vintage 2017: Gold Gilbert & Gaillard