



UNANG VENTOUX

certified organic*

Unang is a truly old estate, perhaps dating to the Romans, nestled high in the Ventoux and deep in a forest. Since 2001 it's been in the hands of James and Joanna King, who have painstakingly resurrected its vines and made quite a buzz for the elegance and purity of their wines.

VINEYARD



Site: An isolated hillside in the southeast of the broad ring of limestone hills wrapping a half-moon around the plain of Carpentras. The site is very calcareous and high—up to 320 meters in elevation—and much cooler than the plain and the southern Rhône Valley. The vines are completely surrounded by forest and face east above the Nesque gorge.

Soil: France's clay-limestone mix but with a decided emphasis on the calcareous aspect (thin, rocky soils over bedrock). Unang has its own soil classification: *Les sables d'Unang*: a unique sandy soil overlying limestone.

Vines: *Certified organic by Ecocert in France but not in America by USDA. Hand-harvested low yields.

Varieties: 65% Grenache, 30% Syrah and 5% Cinsault.

CELLAR

Élevage: Usually Syrah ferments and macerates longer (up to 3 weeks) to give a little more structure and support. Raised entirely in tank to emphasize fruit and freshness.

Production: 2,500 cases.

Profile: This just bursts with joyous fruit. Elegant, toothsome, mineral, and so delicious—especially with a light chill. Vigor and value in spades.