

# Domaine Childéric

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## La Mariée était en blanc

Ventoux

Protected Designation of Origin



Vineyard management  
certified biodynamic  
(DEMETER)

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### Grape varieties

Roussanne  
Grenache Blanc  
Clairette

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### The domain

The Domaine is located in the southern Piedmont of Mont Ventoux in the Comtat Venaissin, on the territory of the Parc Naturel Régional du Ventoux. The vines are in the heart of 8 hectares of Mediterranean woodland (pine, olive, cedar, holm oak...). 2,7 Ha of red wine. 1.4 Ha of white grape varieties were planted in 2018: Grenache Blanc, Clairette, Roussanne and Rolle.

Etienne and Isabelle Childéric have been creating this estate since 2016.

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### Terroir

The soil is deep sandy-clay.

Parcels are grouped around the estate surrounded by woods.

The vines benefit from a protected environment where biodiversity is rich. The estate benefits from the coolness of the Ventoux with beneficial day/night temperature differences.



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### Vinification and maturation

Manual harvest.

Aging of 80% of the volume for 6 months in 350 l demi-muid.

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### Tasting

Robe : pale, slightly golden

Nose : the nose is open, with a greedy woody taste.

Taste : A bright wine with spices, cloves, pear and fresh lemon. Ample without heaviness. Nice bounce on the finish. Nice length in the mouth.

Alcohol: 13% of volume

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### Food and wine pairing

Cooked white meats,  
Grilled lobster,  
Scallops,

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