



- ✓ **Appellation:** IGP Coteaux de l'Ardèche
- ✓ **Soils:** ([see on map](#))
 - *Palissaire:*
145m in altitude; soil >50% limestone + clay
 - *Ribeyrettes:* 110m in altitude; soil Illite clay + 5% limestone
 - *La Selve:*
110m in altitude; soil Kaolinite clay
 - *Les Blaches:*
110m in altitude; soil small pebbles + Illite clay
- ✓ **Blending:** 40 % Cinsault, 30 % Grenache, 30 % Merlot
- ✓ **Culture:** organic and biodynamic
- ✓ **Naturally low yield:** 40 hl/ha
- ✓ **Extremely long fermentation:** 6 to 8 weeks
- ✓ **Vinification:** in concrete vats and conical stainless steel tank
- ✓ **Yeast:** indigenous (naturally present on the grape)
- ✓ **Ageing:** depending on the vintage, 12 months in average in concrete tank
- ✓ Unfined and non-filtered
- ✓ **Annual production:** 60,000 bottles and 2,000 halves (50cl.)



Tasting :

Deep ruby colour

Nose with intense red berries aromas, truffle and mint notes

Body: gourmand and fruity wine on smooth tannins

« Vin de copain », to drink in 6 or 7 years