

# domaine Terra Noé

DOMAINE

TERRANO

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## WORK ETHIC

This single-estate is an ode to Life and the harmony between Human Being and Nature. Grown in accordance with the principles of organic farming from the vineyard to the cellar, it is a pioneering domaine for the development of biodiversity, and an approved «Ligue pour la Protection des Oiseaux' sanctuary» (the Bird Protection League). Born to a unique solidarity approach in Ardèche, this single-estate already belongs to 500 members who are collectively owners. It is also a living place of exchange and training for our grape growers, as well as a welcoming place for all wine and Ardeche enthusiasts.



#### **HISTORY**

The first traces date back to the Gallo-Roman period when the Antoninus Pious' way was crossing Sauveplantade, where the domain is now located. Saint Pierre's church (11th century), visible from the domaine, is a masterpiece of Romanesque Art in Vivarais and one of the smallest in Christianity. Terra Noé is a symbol of the safeguarding and rebirth of biodiversity in Ardèche. In an ocean of vineyards, in the heart of a wild and preserved nature, Terra Noé stands proudly as an ark, flagship of Vignerons Ardéchois know-how in crafting exceptional wines.



## 70% SYRAH / 30% GRENACHE



### TERROIR

Domaine Terra Noé single-estate spreads out on 23 hectares of vines, cultivated in organic farming with respect for man and nature. The great diversity of terroir, in semi-hillsides and plains, makes it possible to select the best plots adapted to their grape variety. The Mediterranean climate and the exposure of the vines provide ideal conditions for the grapes to ripen well. The Mistral meanwhile helps dry out the vineyard.

The semi-hillside terroirs offer shallow soils, ideal for Grenache and Syrah grape varieties. This terroir has very good potential for red wines to be cellared.



#### WINEMAKING

Limited yield between 30 and 45 hectoliters per hectare. Grapes are hand-picked when the skin maturity is at its best. Long maceration with gentle pressing. Each grape varietal stays separately in vat between 2 and 3 weeks and are, then, blended together to reach a perfect balance.



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