

Grand Aven

Parcel Selection



Côtes du Vivarais
Appellation d'Origine Protégée (AOP)



Orgnac L'Aven is a small village in the south of the Ardèche Gorges. It is here that the first Ardèche cooperative cellar was built. In 1671, the Carthusian monks who came to settle in the place known as Pouzol d'Orgnac, because of the healthy and warm climate, cleared and cultivated this scrubland. With the countless stones from the fields, they built enclosure walls which are now a feature of the village. The limestone soil and the hot, dry Mediterranean climate are ideal for growing vines. Syrah and Grenache, emblematic grape varieties, are fully expressed here. They grow alongside cherry trees, olive trees and lavender fields.

GRAPE VARIETY

Grenache blanc and Marsanne

VINEYARD

The vineyard is located at the extreme end of the southern part of Ardèche. It is planted on terraces in microcavities next to the scrubland. The soil is made up of warm chalky-clay, including 50 to 80% round pebbles from the Rhone or stony limestone debris. The climate is typically Mediterranean: dry and windy (Mistral).

WINEMAKING

This wine is made according to traditional techniques, including direct pressing followed by cold settling and alcoholic fermentation. The malo-lactic fermentation is blocked to keep its freshness.

TASTING NOTES

This wine has pale golden color. It exhales notes of dried fruit and hazelnut. Fresh and crunchy characteristics combine with a rich and aromatic palate.

FOOD AND WINE PAIRING

It pairs well with fish (fried dishes, bouillabaisse, seafood platters), poultry but also with rabbit stew. Perfect as an aperitif. Best served at 14°C.

AGEING POTENTIAL

1 to 2 years

VIGNERONS ARDÉCHOIS

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