

Grand Aven

Parcel Selection



Côtes du Vivarais
Appellation d'Origine Protégée (AOP)



Côtes du Vivarais wines are produced in Southern Ardeche, on a poor, rocky terroir where the vineyard stands alongside olive groves and holm oaks. These wines embody quite well the Vivarais region : mineral and warm... The vineyard is deeply rooted on the « plateau des Gras », a plateau split by the spectacular gorges of the River Ardeche.

VARIETAL :
Grenache and Syrah.

polished, the wine is smooth and opulent.

TERROIR :
The vineyard is located on argilo-calcareous soils in the village of Orgnac-l'Aven. The climate is Mediterranean with drying and refreshing influences of the Mistral, a Northern wind.

PAIRING :
It would pair well with a Daube provençale (Provence stew) or St Marcellin cheese.

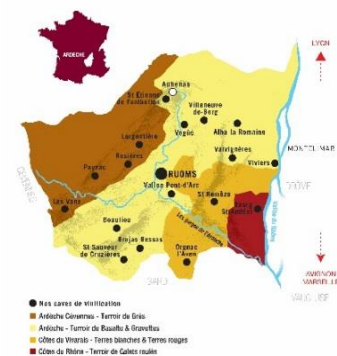
Best served at 18°C / 68°F.

WINEMAKING :
This Grand Aven Cuvée is made out of old Syrah and Grenache parcel selections that deliver low yields. The maceration lasts about 15 days, the winemaking is traditional.

AGEING POTENTIAL :
5 to 6 years.

TASTING :
A bright ruby red color with light purple shades due to the Syrah.

The nose is spicy on mild spices notes like cinnamon, cocoa, and some expressive candied red fruits aromas. Very nice structure on the mouth, the tannins are well



VIGNERONS ARDECHOIS
Diplôme 1947