



Gris
D'ARDECHE

Indication Géographique Protégée



VARIETAL :

Grenache Noir 100%.

TERROIR :

The vineyard is located in Southern Ardeche, right bank of the Rhône River, in the villages of Valvignères and Beaulieu.

The fruit is from our parcel selections, grown on rocky and clay-limestone foothills.

WINEMAKING :

The harvest is done early September, during the coolest hours at dawn so we can preserve plenty of fresh aromas. This wine is a 100% free-run juice cuvee, we don't use the press juice. Cold maceration in temperature-controlled stainless steel.

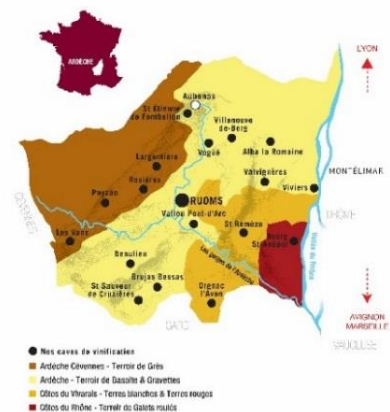
TASTING :

A delicate pale salmon pink colour. Very elegant nose that displays citrus (grapefruit), anise and fresh peach aromas. The mouthfeel is full of fresh, "crunchy" fruits and very lively.

FOOD PAIRING :

Perfect companion in aperitif, and ideal paired with light summer food (mixed salads, stuffed Mediterranean vegetables).

Best served at 12°C, within two to three years.



VIGNERONS ARDÉCHOIS
Depuis 1917

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