



Syrah

Ardèche

Indication Géographique Protégée

Terroir « Basalte du Coiron »



With more than 300Ha of vineyards grown on the foothills of an old basaltic table mountain called Coiron, Vignerons Ardechois is one of the main "volcanic wine" producers in France.

Basalt is a rock formed from the rapid cooling of basaltic lava of ancient volcanic eruptions on the near-by Coiron Mountain. This terroir is particularly adapted to the Syrah to give its best expression.

VARIETAL:

Syrah 100%.

TERROIR:

Located in the Southeastern Ardèche, on the villages of Saint Jean le Centenier and Aubignas, this basaltic terroir spreads on the Coiron Mountain foothills.

The high concentration of basalt on the parcels selected offers a unique restitution of sun heat to the vine at night. The vines are 40+ years old, and the yields vary between 35hls and 39hls per hectare depending on the vintage.

WINEMAKER :

Lucie Laville (in collaboration with PhD Valérie Lavigne from **Denis Dubourdiou Consulting Group**).

WINEMAKING:

The harvest started mid-September when the grapes reached full maturity. Post-fermentation cuvaison of about 20 days to extract sufficient tannins for the structure.

After the completion of the MLF, the wine is aged for 6 months in stainless steel vats, a period during which we carry out a sparse micro-oxygenation to soften gently the tannins, stabilize the color and find the right balance on the oxydo-reduction.

TASTING:

A bright ruby red color with purple shades.

Pronounced aromas of spices (black pepper, nutmeg). Nice attack, a texture sublimated by soft tannins. An elegant, full-bodied and balanced wine.

FOOD PAIRING:

Ideally pairs with BBQ meat, grilled river fish or strong cheeses.

Best served at 15°C/62°F.

AGEING POTENTIAL:

3 to 5 years.

Open at least 1 hour before.



VIGNERONS ARDÉCHOIS



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