

Ardèche

Indication Géographique Protégée

Terroir « Grès du Trias »



« The Condrieu grape seems to thrive down river on the sand stone of the Ardèche on the right bank of the Rhône. » (Jancis Robinson)

VARIETAL:

Viognier 100%. Our flagship varietal, a Rhône Valley star. With more than 450 hectares, Ardechois is the Vignerons World's largest Viognier grower.

TERROIR:

Sandstone soil, located in the Southeastern Ardèche, between the Coiron Mountains and the Cévennes.

Under the sandstone layer is a poor light soil made out of sand and gravels that allows the root system to plunge deep to find water. Here our Viognier sources its elegance and its rich aromas.

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

WINEMAKING:

This cuvée is the result of a strict work in the vineyard: limited yield (45hl/ha), green harvest, handpicking at the coolest hours...

Grapes are pressed then fermented at low temperature to preserve the fruit.

Malolactic fermentation is partially done before the ageing on lees.



TASTING:

A bright golden yellow color. The nose reveals floral (violet) and fruity (apricot, peach, litchi) aromas with some pastry notes. Ample and elegant in mouth. It is a rich and generous wine with a fresh and mineral finish.

FOOD PAIRING:

Excellent for the aperitif or with river fish, crayfish gratin or creamy poultry.

Best served at 10°C / 52°F.

AGEING POTENTIAL:

2 to 3 years to enjoy at its pick the freshness and rich aromas.



Quartier Chaussy - 07120 RUOMS