

La Selve



ARDÈCHE

Château de la Selve L'audacieuse 2019 IGP Coteaux de l'Ardèche



Color : rosé

Production : 6 600 bottles

13 % alc./vol.

S02 total : 50 mg/l

« A terroir rosé »

TERROIR :

Parcel name : Selection from the Serre de Brujas and Serre de Berty parcels

Soil : Serre de Brujas : hillside parcel, elevation of 121m to 131m, Montmorillonite clay soils +10% limestone

Serre de Berty : hillside parcels, elevation of 117m to 135m, Montmorillonite clay soils + 10% limestone

Weather : Mediterranean weather in scrub rush vegetation with a great thermal range

Vine age : 45 years

Density : 4 000 feet/ha

Yield : 30 hl/ha

Wine growing : Certified Bio et Biodynamic

GRAPE VARIETY : 60 % Syrah, 20 % Grenache, 20% Viognier

VINIFICATION : direct pressing ; fermented in demi-muids with indigenous yeast ; no use of finings or filters

AGING : Sur lie aging for 12 months ; 70 % in oak barrels and 30 % in amphoras



Tasting temperature: between 9 and 12°C

Cellaring : 8 to 10 years