

La Selve



ARDÈCHE

Château de la Selve Solera MMXI tirage 2020 Vin de liqueur



BIODYVIN

Color : white

Production : 2 500
bottles

17 % alc./vol.

Residual sugars :
100 mg/l

S02 total : 10 mg/l

« Natural sweet Viognier with freshness and complexity »

TERROIR :

Parcel names : Les Blaches

Soil : Les Blaches : elevation of 110m, soil 100% sandstone covered by 20 to 30 cm of small pebbles

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

Vine age : 17 years

Density : 4 000 feet/ha

Yield : 40 hl/ha

Wine growing : Certified Bio and Biodynamic

GRAPE VARIETY 100 % Viognier

VINIFICATION : Grapes picked at dry white maturity ; fermentation with indigenous yeast ; altered mid-fermentation with wine alcohol.

AGING : Aged in oak according to the Solera method that involves blending old and new vintages.



Tasting temperature : between 9 and 11 °C

Cellaring : Infinite