

Château de la Selve

Beaulieu 2018

IGP Coteaux de l'Ardèche

Color : red

Production : 7 100 bottles

13 % alc./vol.

S02 total : 20 mg/l

« Terroir and fruit »

TERROIR :

Parcel name : Bois Reydon, Rouvière Boissy, Brugeas, Pauzette et La Selve

Soil : Bois Reydon : elevation of 135 m, Montmorillonite clay soil + 15 % limestone

Rouvière Boissy : hillside parcel, elevation of 136 m to 153 m, soil >50 % decomposed limestone + Illite clay

Brugeas : hillside parcel, elevation of 139 m to 161 m, Montmorillonite clay soils + 5 % limestone

Pauzette : elevation of 145 m, clay soils + limestone

La Selve : elevation of 110 m, Kaolinite clay soil

Surface : 6 hectares

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

Vine age : 30 years

Density : Between 4 000 and 4400 feet/ha

Yield : 40 hl/ha

Wine growing : Certified Bio et Biodynamic

GRAPE VARIETY : 50 % Cabernet-Sauvignon, 25 % Grenache, 25 % Cinsault

VINIFICATION : Fermentation with indigenous yeast ; long fermentation of approximately 40 days with a daily dynamisation. No use of finings or filters

AGING : Aged for 12 months 50% in amphora and 50% in oak



Tasting Temperature : between 14 and 17 °C

Cellaring : 15 to 20 years