

# La Selve



ARDÈCHE

## Château de la Selve

Berty 2018

IGP Coteaux de l'Ardèche



BIODYVIN

Color : red

Production : 3 500 bottles

15 % alc./vol.

S02 total : 20 mg/l

### « Terroir, finesse and freshness »

#### TERROIR :

Parcel names : Serre de Berty et Serre de Brujas

Soil : Serre de Berty : hillside parcel ; elevation of 117 m to 135 m > 60% decomposed limestone + Montmorillonite clay

Serre de Brujas : hillside parcel, elevation of 121 m to 131 m, soil >40% limestone + Kaolinite clay

Surface : 4 hectares

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

Vine age : 35 years

Density : 4 000 to 4 400 feet/ha

Yield : 35 hl/ha

Wine growing : Certified Bio and Biodynamic

**GRAPE VARIETY :** 45 % Syrah, 30 % Grenache, 25 % Cinsault

**VINIFICATION :** Manual and destalked harvest ; fermentation with indigenous yeast ; long fermentation of approximately 40 days with a daily dynamisation ; no use of finings or filters

**AGING :** Aged for 18 to 24 months : 20% in amphora and 80% in oak



Tasting temperature : between 14 and 17 °C

Cellaring : 15 to 20 years