

# La Selve



ARDÈCHE

## Château de la Selve Florence 2018 IGP Coteaux de l'Ardèche



Color : red

Production : 2 800 bottles

14,5 % alc./vol.

S02 total : 25 mg/l

### « Lace and freshness »

#### TERROIR :

Parcel name : Serre de Bertly I and V and Serre de Brujas

Soil : Serre de Bertly I et V : hillside parcels, elevation of 117m to 135m, soil > 60% decomposed limestone + Montmorillonite clay

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

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 Biodynamc

**GRAPE VARIETY :** 40 % Syrah, 40 % Grenache, 20 % Cinsault

**VINIFICATION :** Manual harvest, vinified in demi-muids ; fermentation with indigenous yeast ; long fermentation of approximately 40 days ; no use of finings or filters

**AGING :** Aged for 18 to 24 months



Tasting temperature : between 12 and 17 °C

Cellaring : 15 to 20 years