



Château de la Selve

Maguelonne 2020

IGP Coteaux de l'Ardèche



Color : rosé

Production : 60 000 bottles

12,5 % alc./vol.

S02 total : 40 mg/l

« A rosé with purity and freshness »

TERROIR :

Parcel name : La Selve, Les Blaches et Rouvière Boissy

Soil : La Selve : elevation of 110m, Kaolinite clay soils
Rouvière Boissy : hillside parcel, elevation of 136m to 153m, soil >50% decomposed limestone + Illite clay

Surface : 15 hectares

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

Vine age : 30 years

Density : 4 000 to 4 400 feet/ha

Yield : 40 hl/ha

Wine growing : Certified Bio et Biodynamic

GRAPE VARIETY : 40 % Cinsault, 30 % Grenache, 25 % Syrah, 5 % Viognier

VINIFICATION : Direct pressing ; fermentation with indigenous yeast

AGING : Sur lie aging in concrete tanks



Tasting temperature : Between 9 and 12 °C

Cellaring : 2 to 3 years