

VIGNERONS ARDECHOIS

Farming Practices: Organic

Because we love Ardèche and believe in collective strength, we have chosen to join forces and work in harmony with the terroirs and nature. Wine producers and growers, we are a unique pool of 14 wineries located in Southern Ardèche since 1967. On our 6000-hectare vineyard, spread out over a mosaic of terroirs, a thousand families of winegrowers work the vineyard with passion, respecting humanity and nature - Methodical pruning in the harshness of winter, vineyard grassing to preserve the life of the soil, green harvest to maintain small yields so that each bay can give its full potential. followed by the meticulous blending, vine after vine. Time and again, searching for this fine balance between the hand of man and the expression of soil to bring together a wine translating all the facets of our terroirs. In Ardèche, nature is rich and diverse, and biodiversity is the cornerstone of the balance of our vineyard. But this balance is uncertain and threatened. We must be citizen actors and act collectively to protect and respect it. Since 2016, our environmental approach Ardèche Par Nature® allows us to implement many actions to defend the wealth of our Ardèche heritage. Our fertilization is 100% organic to preserve the quality of our soil and respect biodiversity. We encourage plant species seeding between the vine rows to foster biodiversity, fight against greenhouse gases and limit soil erosion. To respect the environment, but also to preserve the health of our winegrowers, we develop mechanical and manual techniques to promote biodiversity in our vineyards. This helps to fight against pests and diseases naturally, and to maintain the ecological balance of the vineyard We collect rainwater and install water-saving irrigation systems to provide the right quantities and protect natural water reserves. We support each one of them towards practices more respectful of humans and the environment through training sessions.



2020/2021 Côtes du Rhône Blanc, Southern Rhône

80% Grenache Blanc, 15% Viognier, 5% Marsanne. This is surprisingly light on its feet and refreshing. I'll be honest, I'm not usually a fan of whites from the South of France (as they say, they're too gras, or fat, to my liking). But this wine benefits from a cooler terroir, being grown high up on the slopes of the mountains west of Montelimar and the Rhône river. Hand-harvested, it's fermented in cement and stainless, and presents bright pear, white flowers, and wet stone notes. Interestingly, the nose smells rich, but the palate is bright and balanced, perfect for a hot summer day while social distancing. Vive la différence!



2021 Côtes du Rhône Rouge, Southern Rhône

70% Grenache, 30% Syrah. From a hidden corner of the Rhône Valley, this is from 30+ year old vines, grown on terraced hills west of Montélimar, on stony and sedimentary soils. The grapes are hand-harvested, fermented in cement tanks before being aged in stainless steel. At bottling, the wine is unfiltered, lightly fined and lightly sulfured before bottling. It offers bright soft and juicy red and blue fruit with mineral notes and balancing acidity. Eminently chuggable. The farmers here practice polyculture to maintain environmental balance, so grapes aren't their only crops: they also tend olive trees to make olive oil, fruit trees and various grain fields.