

CHATEAU DE LA SELVE COTEAUX DE L'ARDÈCHE 'PETITE SELVE'



Cinsault, Grenache and Syrah. Ruby-red in color. Intensely aromatic, expressing red fruit, spices and licorice. In the mouth it is fruit forward and versatile with soft and fine tannins. Pairs with full flavored foods, white and red meats, charcuterie and barbecue. Certified organic and biodynamic.

Petite Selve is described as a *vin de copain*; a wine to drink with friends. The climate is Mediterranean, marked by a wide temperature range. The vines are 30 years old and grown over 5 different plots with soils of clay-limestone dating from the Cretaceous period with "the aromas of truffle and humus." The grapes are destemmed. Fermentation is short at 20 days with indigenous yeast (naturally present on the grape skin) and has 30% of the press juice from the rosé wine added before fermentation. Daily dynamization, aged 5 months in concrete tanks, no use of finings. It is the principle cuvee of the estate and designed for immediate drinking.

Dating back to the 13th century, Château de la Selve was originally a stronghold on the borders of the Roman Empire and the Kingdom of France. Benoit Chazallon's family bought the property in 1990. As a teenager, Benoit worked in the vineyards and cellars of the region and, after school, he concluded his viticulture studies in Beaune. It was at the completion of these studies that he convinced his father to buy some existing vineyards, acquired through the local co-operative. Today, there are a total of 98 acres in production, planted to six different varieties. Grenache, Syrah, Cinsault, Cabernet Sauvignon and Viognier intermingle with the indigenous herbs and plants of the surrounding *garrigue*. All the vineyards have been certified organic since 2008. The conversion to biodynamic principles started one year later. Along with Benoit and his wife, Florence, there is a team of seven full-time workers on the farm, growing to a dozen for half the year. Benoit makes a range of expressive, mineral wines that have brought new acclaim to this neglected pocket of the Rhone valley.

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Tasting Note:

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Shelf Talker:

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