

DOMAINE SALADIN

VIN DE FRANCE, 'CHAVEYRON 1422'



Syrah and Viognier. Garnet colored. Fruity and floral aromas with a sharp minerality. Fine, enlivening flavors with well-integrated tannins. Clean with a consistent delivery. A table wine because it does not conform to the rules of the appellation. It's organic, handpicked, and very special indeed. Perfect with grilled meats, a rib of beef well marbled, or lamb with thyme or rosemary. Organic.

The grapes for this cuvee come from the selection of plots located in Saint Marcel d'Ardèche, Chaveyron, purchased in 1422 by Raymond Saladin. Twenty generations have followed in his path. The soil is of a reddish color, ferrous, scattered with 'galets roulés' (large, rounded pebbles). The hillside vineyards benefit from southeastern exposure. To the north, oak trees, *clapas* (mounds of pebbles located from east to west and amassed by hand by the peasants since ancient times) and a hedge of tall cypress trees, protect the plot. No chemicals of any kind have ever been used at the property. The grapes are harvested by hand at full maturity after a careful selection in the vineyard. The wines are vinified naturally without chemical additions (artificial yeasts, tannins, enzymes ...). Only a minimum amount of sulfur is added to the tank. The indigenous yeasts sign the wines and let express the identity of each terroir. The cellar is buried and favors the gravity system. The aging takes place in oak barrels and concrete vats. In the cellar, everything is tasted according to aromas, sensations and emotions.

Domaine Saladin is in St Marcel d'Ardèche, a little village that sits at the mouth of the famous gorges of the Ardèche. The Saladin family were first recorded as growers here in 1422. Today sisters Elisabeth and Marie-Laurence are the latest Saladin wine-growers and the 21st generation in their family to tend the land and vines. The sisters share duties, but Marie-Laurence is more responsible in the vineyard and cellar, Elisabeth takes care of more of the business side. They have worked in many other wineries in France and abroad. Their wines are characterized by a great purity of fruit and elegance. Domaine Saladin vines have always been grown organically. Paul, Louis, Elisabeth and Marie-Laurence have never used pesticides, herbicides, fungicides or synthetic products. Previous generations did not even know about them. Fervent defender of its terroirs, its environment and its landscapes, the Saladin family works with dedication generation after generation to produce wines of greatness.

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Tasting Note:

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Shelf Talker:

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