

DOMAINE SALADIN CÔTES DU RHÔNE ROUGE, 'LOI'



Predominantly Grenache (red and white) rounded off by some Syrah and Carignan. Precise and mineral, with a staggeringly pure expression of fruit. Ripe, cherry flavors, full-bodied and rounded with a discrete bite at the finish. Perfect with grilled meats, a rib of beef well marbled, or lamb with thyme or rosemary. Organic.

The grapes for this wine come from a vineyard in the hills overlooking the village of Saint Marcel d'Ardèche. It has southern exposure and argillaceous limestone soil that consists of large pebbles that capture the heat during the day, restore it at night and reduce the evaporation of the soil during the summer. Bordered by oaks, pine trees and *Clapas* (mounds of pebbles located from east to west and amassed by hand by the peasants since ancient times.) 40-year-old vines. 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, etc.). Only a minimum amount of sulfur is added to the tank. The indigenous yeasts sign the wines and let them 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 was first recorded as growers here in 1422. Today sisters Elisabeth and Marie-Laurence are the latest Saladin winegrowers 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, while 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 defenders 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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