

La Cuvée des Helviens

IGP Ardèche Red 2012

13 % vol.



Vineyard

Surface : 2 Ha

Average age of the vines : 30 years

Average yield : 50 Hl/Ha

Type of soil : Clay-silt-limestone, South-eastern orientation



Culture

Led in Organic Agriculture certified by Ecocert.

Double Royat cordon pruning.



Vinification

Mechanical harvest. 2 weeks maceration, between 18 et 27°C. Pumping-over. Sulphiting at harvest, then after malolactic fermentation. Yeasting from a fermenting starter from dry basic yeasts. No other input. Raised 24 months in concrete tanks.



Bottling

At the estate, with our own material. No filtering or stabilisers. Adjustment sulfiting.



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Grape variety

Grenache 50%

Syrah 50%



Ageing

12°C to 14°C

0 to 2 years



Savouring



14 °C.



This easy to drink wine has a peppery scent, with aromas of violet and peony. Its taste has notes of a licorice stick, and develops strawberry aromas. The Grenache's spices go well with the richness of Syrah, and its particular violet character.



To be served with a leg of lamb, or pork products from Ardèche.

AVAILABLE IN 750 ml FORMAT.

