LES GARIDELLES

Désirée

IGP Côteaux de l'Ardèche

Marselan is a grape variety typical of the Ardèche region, related to Grenache and Cabernet. It gives this cuvée an intense garnet colour and aromas of black fruits with a hint of mint. Blended with the vegetal nuances and hints of violet from the Cabernet, this cuvée is complex, slightly tannic and decidedly indulgent. Its balanced structure makes it a wine for ageing, which will tend towards roundness.

GRAPE VARIETY

CABERNET SAUVIGNON 40%
MARSELAN 60%

Red wine

TERROIR

Deep clay-limestone soils

YIELD

60 HL/HA

AGE OF VINES

20 years

VINTAGE

2022

VINIFICATION

The estate's first vintage, it was fermented in truncated wooden vats. The two grape varieties, harvested at peak ripeness, were macerated for 30 days, with regular pumping over, before part of the Cabernet was aged for 8 months in oak barrels. Light filtration at bottling only, no fining.

FOOD AND WINE PAIRING

Boeuf bourguignon, game, chocolate fondant

LAYING-DOWN TIME 10 years

ALCOOL 14,5 % alc./vol.

RESIDUAL SUGARS <0.5 g/l

SO2 42 mg/L

Conversion 3 to organic farming

vigneron independant

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