



Pinot Noir

YOHAN PAULET

Appellation: IGP Ardeche

Varietals: 100% Pinot Noir

Vinification: This cuvée is the result of a strict work in the vineyard: limited yield (45hl/ha), early summer green harvest, hand-picked. After a long maceration of up to 3 weeks, 50% of the harvest is aged in 2 y/o oak barrels for 4-6 months, and then blended with the other 50%, aged on fine lees in stainless steel.

Vineyard/Terroir: On the surroundings of Alba la Romaine, this varietal grows on the small locality of Buis d'Als made of clay-limestone soils, the most suitable soil for high standard Pinot Noir (such as Burgundy). The vines are planted on hillsides, South facing slopes for a great sun exposure.

About the winemaker:

Founded in 1967, Vignerons Ardèchois is one of the largest and best-run cooperatives in southeastern France. The vineyards are farmed by 1000 different families who tend between 5 and 25 hectares each .

Over half of the families still practice polyculture farming, and grow stone fruits, olives, almonds, and lavender in addition to tending their vineyards.

Located between the foothills of the Cévennes and the Rhône river at an average altitude of nearly 300 meters, the cooperative lies outside the typical division of Northern and Southern Rhône.

The southern latitude allows the grapes to fully ripen, but the unusual freshness of the wines



comes from the higher altitude. Winemaking is overseen by the young and dynamic Marion Bosquet, who is originally from Sancerre and worked in the Northern Rhône, Australia, and Loire Valley before joining Vignerons Ardèchois in 2014.