



# Syrah

YOHAN PAULET

**Appellation:** IGP Ardeche

**Varietals:** 100% Syrah

**Vinification:** This product is made according to traditional winemaking techniques. It is vatted for a relatively long period of 7 to 8 days, with varying temperatures to extract colors and aromas.

**Vineyard/Terroir:** The vineyard is located in south-eastern Ardèche, on the right bank of the Rhône valley. It is planted on clay-limestone, basalt and sandstone soils under the influence of a Mediterranean climate.

## 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.