# Vignerons Ardechois Les Classiques Gamay 2023



# Region

Ardeche is an IGP which covers red, white and rose wines made in southerncentral France. Named after the River Ardèche, the Ardèche sits on the western banks of the Rhône river and covers an important part of the northern Rhône vineyards while also bridging into the western side of the southern Rhône. Here Chardonnay is the predominant varietal and benefits from the Ardèche`s Mediterranean climate, where mild winters are followed by hot, dry summers. The cool, northerly Mistral wind is felt throughout the department which can help to extend the ripening period, giving elegance to the final wines.

## Producer

Vignerons Ardechois, as its name suggests, is based in the beautiful yet remote Ardeche, surrounded by beautiful natural borders with the Rhone river to the east and Cevennes mountains west. With 6,000 hectares spread out over a mosaic of terroirs and a thousand families of winegrowers working with passion and a respect for humanity and nature. Passionate about the environment, they work sustainably using rainwater collection, waste management and a weather station to better work with vines without using chemicals. They also keep a beehive and a bats nests as they are passionate about the local biodiversity.

# **Tasting Notes**

This is a lovely example of Gamay from the Ardeche and is the perfect wine for the summer, as it can be chilled down as a refreshing glass of red. Made using carbonic maceration which emphasises the vibrant fruit and floral character of the wine. The nose is filled with enticing aromas of violets, cherries and blueberries, while the palate is soft, smooth and balanced, with fine tannic structure and lovely refreshing acidity.

### Food

The perfect wine for charcuterie, specifically light white rinded cheeses such as brie or camembert and cold cuts.

#### **Technical Information**

Country	France	Dry/Sweet Style	Not applicable	
Region	Ardeche	Alcohol Content	12.5%	
Grape(s)	Gamay (100%)	Closure Style	Screw cap	
Туре	Red	Organic/Biodynamic	No	
Style	Juicy	Allergens	Milk:	No
Oaked Style	Unoaked		Egg:	No
Body Style	Light bodied	Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes
Sustainable	Yes-certified sustainable	I		



Richmond House, 1 The Links Popham Close, Hanworth, Middlesex, TW13 6JE

Tel: 020 8744 5550 Fax: 020 8744 5561 info@ellis-wines.co.uk www.elliswines.co.uk