

Cellier des Gorges de l'Ardèche

CUVEE NOIR ABSOLU (Absolut Darkness)

Rhône Villages red 2012



HISTORY OF THE WINE

The *Noir Absolu* cuvee is a jewel elaborated in the darkness of the limestone terroir of the Cave of St Marcel. In the heart of the bedrock, the wine aged in bottles gained freshness and minerality. Full of taste and refinement, it will brought you to taste the wine... eyes wide shut !

APPELLATION

Côtes du Rhône Villages (Terroir of Saint Marcel d'Ardèche)

VARIETALS

80% Syrah, 20% Grenache

TERROIR

Limestone bedrock (Urgonien time) evolving into red clay, full of iron

CROPPING THE VINEYARD

Low Yields

VINIFICATION and AGING

Early morning harvest to protect the acidity and the taste of the fruit. 100% Destemmed. Soft maceration and long fermentation. 24 months aged in bottles, inside the cave of St Marcel (80m depth). Perfect aging conditions : 87 % humidity, constant temperature of 13.8 °C, no light and a lot of natural CO2...

TASTING NOTES 2012 VINTAGE

Garnet Red color. Intense nose of spices and black fruits. Note of cherry with alcool. Exceptionnal refreshing mouth. Note of sweet spices and black fruits in the end. soft tanins.

PAIRING WITH FOOD

This wine will get along well with all Ardèche food : from AOC Fin Gras du Mezenc to truffel omelet, from the Ardèche of course.

AGING

Drink this wine now to enjoy its aromatic freshness of fruits and spices. It can be kept 8 years