

NOTRE + DAME

DE COUSIGNAC

VINOLITHIC

Organic Rhône Villages red 2014



HISTORY OF THE WINE

Vinolithic is a real Ardèche Gemm. It grew in the secret above and inside the wonderful limestone terroir of the Cave of St Marcel d'Ardèche. In this temple of minerality, which is always dark, fresh and humid, this wine, aged in barrels, gained freshness and elegance. The savory tastes of fruits and spices once obtained under the Sun, develop into a magnificent expression... What a revelation !

APELLATION

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

VARIETALS

80% Grenache, 15% Syrah, 5% Carignan

TERROIR

Limestone bedrock (Urgonien time) evolving into red clay, full of iron, and developing a provençal woods ecosystem (with Seige, Thyme, Oregano, Lavender...)

CROPPING THE VINEYARD

Certified Organic Vineyard. Low Yields

VINIFICATION and AGING

Night and early morning harvest to protect the acidity and the taste of the fruit. 100% Destemmed. Soft maceration and long fermentation. 12 months aged in oak barrels, 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 2014 VINTAGE

Garnet Red color. Intense note of Peppermint, Thyme and Ginger Bread. Note of cherry with alcohol and «*after-eight*» chocolate. Very refreshing and soft in the mouth with lots of minerality. Note of sweet spices and provençal herbs in the mouth. Fine tannins.

PAIRING WITH FOOD

Perfect with tasty and juicy meat : aged ribeye, slowly cooked lamb, beefpie with soft spices and of course creamy soft cheese. You can even drink eat all alone for the aperitif !

AGING

You can drink this wine from now on to enjoy its aromatic freshness of fruits and spices. It should be better and better in the coming 10 years...

NB : The drawing on the label represents an prehistoric cow (Auroch species), painted on the wall of the cave of St Marcel d'Ardèche 22000 years ago by our ancestors. Above this Auroch are located some points that we have voluntarily interpreted as part of the drawing of a grape. We think it's the birthplace of wine... Our ancestors *surrely drank the milk after the cow ate some grapes... Wine was born !*

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