

Domaine Saladin CHAVEYRON 1422



Archives testify that in 1422, Raymond Saladin purchased a newly planted vineyard in the 'lieu-dit' of Chaveyron in the village of St Marcel d'Ardeche in the southern Rhone. Twenty generations have followed in his path. Since 2006, Elisabeth and Marie-Laurence have chosen to offer this wine as a table wine because it does not conform to the rules of the appellation. It's organic, hand-picked, and very special indeed. Aged for 9 months in large oak casks, it can be cellared for up to ten years. 95% Syrah, 5% Viognier.

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