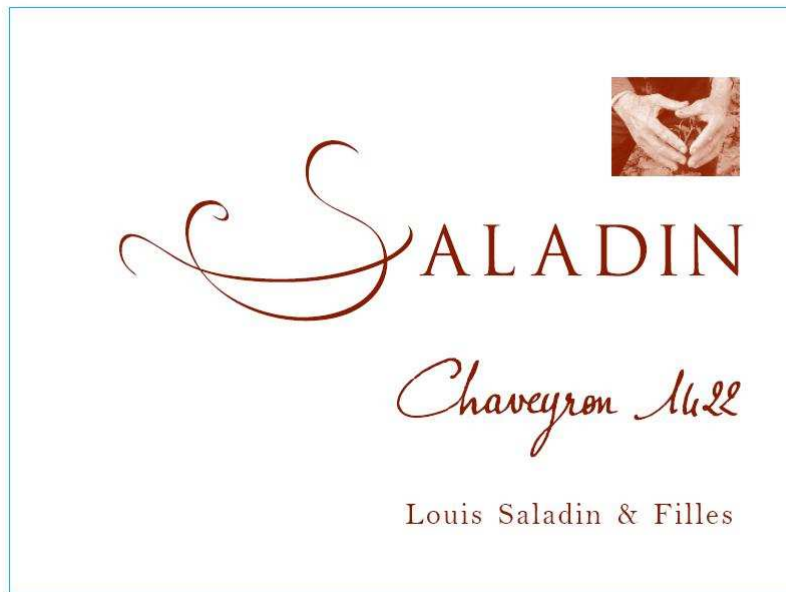




Louis, Annick Saladine & Filles
Vignerons-Paysans à St Marcel d'Ardèche
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Chaveyron 1422 Red Table Wine

Varietals:

95% Syrah, 5% Viognier

Origins:

This cuvee comes from the selection of plots located in Saint Marcel d'Ardèche, Chaveyron. Archives testify that in 1422, Raymond Saladine purchased a newly planted vineyard in the 'lieu-dit' of Chaveyron. 'Cadastral' (land registry) records, a 15th century copy of which is kept in the archives of Ardèche, confirm the ownership in the Latin, '*Raymondi Saladini de Trihano Item unum planterium situum in Chalvayrono.*' Twenty generations have followed in his path.

'Terroir':

The soil is of a reddish colour, ferrous, scattered with 'galets roulés' (large, rounded pebbles). The hillside vineyards benefit from southeastern exposure. To the north, oak trees, 'clapas' (mounds of stones running in an east to west direction, which have been gradually constructed by farmers over several centuries) and a hedge of tall cypress trees, protect the plot. Yield reaches 28 hectolitres per hectare. The vineyards have always been chemical free. The wine is 'Agriculture Biologique' (Certified Organic) by 'Ecocert.' Since 2006, Elisabeth and Marie-Laurence have chosen to offer this wine as a table wine because it does not conform to the rules/standards of the 'Appellation.'

Vinification:

Syrah and Viognier are hand-picked and vinified together. 'Cuvaision' (blending) lasts a month with the use of indigenous yeasts. 'Elevage' (aging) takes place in oak 'foudres' (large barrels) for 9 months. This wine can be cellared for up to 10 years.