

Vignerons Ardechois Unveils its brand-new collection of wines under the
CELLIER DU PONT D'ARC SIGNATURE.

Beautifully packaged in a unique, engraved burgundy bottle that is exclusive to VIGNERONS ARDECHOIS.

This new range is a tribute to the Ardeche nature and remarkable landmarks such as the point D'Arc,
an iconic natural stone bridge.

The 360 fresco-like label depicts the rivers, mountains and caves typical of the Ardeche scenery which is
one of the most preserved nature areas in the Rhone Valley.

The wines are carefully crafted to reveal the purity of the fruit, and offer you an immediate drinking pleasure.



ARDECHE Chardonnay 2021

VARIETALS:

100% Chardonnay

TERROIR: The vineyard is situated on the southeast side of the southern part of Ardeche. The Chardonnay wines are planted on slopes at an altitude of 250 to 400 meters on shallow chalky-clay and limestone soils. The climate is typically Mediterranean.

WINEMAKING:

The grapes are harvested early in the morning to preserve the freshness of the fruit. After a soft press, the juice is fermented on its fine lees. At the end of the elevage, the wine is finely oaked for several weeks to craft a richer tasting profile that perfectly balances the mineral nuances due to the terroir and the vineyard's elevation.

TASTING:

Chardonnay with expressive mint and vanilla aromas, slightly buttery and toasted; ample in mouth and very lively thanks to a pronounced minerality.

FOOD PAIRING:

Would ideally pair with poultry, goat cheese, and some grilled fish. Best served at 58° F

AGING POTENTIAL:

2 to 3 years.

UPC: 0-88603-01306-1

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