



## Condrieu – les 7 Pierres

### Terroirs

The vineyard of the Condrieu appellation is located on the right bank of the Rhône Valley, on the steep slopes in the foothills of “Mont du Pilat”. Only the terrace cultivation is possible.

Condrieu les 7 Pierres vineyard is located in the South of Condrieu appellation, on decomposing granite soil from the primary age. The soil accumulates heat easily, and thereby contributes to an excellent level of ripeness for the viognier grapes.



### Winemaking

Grape variety : 100% Viognier I Yield : 30 hl/ha

Hand picked in small cases

Direct pressing, cold settling and alcoholic and malo-lactic fermentation in oak barrels

Oak aging 9 to 10 months (no new oak)

### Tasting notes :

The wine is elegant and develops all the typical aromas of the appellation : apricot, white peach, mango...) adding a great freshness from its floral and mineral dimension. You will find the same harmony on the palate in a marriage of roundness and finesse.

**Current Vintage 2015** – lots of sun, optimal maturity and complex juices and wines.

## CORNAS – Les 7 Pierres

**Terroir :** On the right bank of the Rhone river, northwest of Valence, on 130 ha, Cornas “terroir” consists of a semi-circle of hills, with a Southern and South East exposure. The vineyards are planted on the steep hillsides. Soil structure consists mainly of decomposed granite, creating 2 main terroir varieties; a sandy arena and high terraces with pebbles collapsing into angular scree of limestone soils.



### Wine making :

Grape varieties : 100% Syrah

Yield : 30 HL / ha

Harvests manually – in small casks

Wine making in concrete tanks alternately “delestage” pump-over and punch down

Total maceration time : 25 to 30 days

Malolactic fermentation in oak barrels

12 months of oak aging (100 % new oak)

### Tasting notes :

The sun and pebbles make the Cornas a powerful full-bodied wine which fully justifies a long aging partly in new oak. This wine ideal for laying down contains black fruits and roasted aromas. As it gets older the tannins will get rounder, it will evolve into more spicy aromas of pepper and licorice, leather and truffles.

### St Joseph red – Les 7 Pierres

**Terroir :** Along the right bank of the Rhone river the 1200 ha of the Saint Joseph appellation extend over a band of 50 km covering 26 communes of which 23 are in Ardèche. Settled on terraces with fairly steep slopes, this terrain is critical for sunlight and drainage. Les 7 Pierres' vineyard settles on granite acid and well-drained soil which gives the wines their elegance and freshness.

#### **Wine making :**

Grape varieties : 100% Syrah

Yield : 35 HL / ha

Harvests manually – in small casks

Partial destemming and winemaking in thermo-regulated stainless steel tanks - alternating pump-over and punch down. Total maceration time is 15 to 20 days.

Malolactic fermentation in oak barrels 10 to 15 months of oak aging (without new oak)

**Current Vintage 2013 :** First vintage of François Tissot very challenging with heavy rain falls in spring and summer. The courageous and wise decision was to wait before doing harvests for the grapes to reach the good maturity. Wines are fresh and juicy with soft tannins.

**Next vintage 2014 :** Challenging vintage with humidity leading up to summer time. Cevenols storm forced an early harvest. Wines are fresh, juicy with soft tannins.

### St Joseph white – Les 7 Pierres

**Terroir :** Along the right bank of the Rhone river the 1200 ha of the Saint Joseph appellation extend over a band of 50 km covering 26 communes of which 23 are in Ardèche. Settled on terraces with fairly steep slopes, this terrain is critical for sunlight and drainage.

Les 7 Pierres' vineyard settles on granite acid and well-drained soil which gives the wines their elegance and freshness

#### **Wine making :**

Grape varieties : 100% Roussane

Yield : 30 hl/ha

Handpicking in small cask

Soft pressing, cold settling and winemaking in barrels : alcoholic and malolactic fermentations in small used barrels.

current vintage : 2015, very fine wine with good complexity. Passionate wine drinker will enjoy immensely !



## Saint Peray – les 7 Pierres

**Terroir** Vineyard located in the extreme North of the St Peray appellation. Vines are planted down the slope on a soil made of dry granitic deposit. Maturities are always well reached in this area thanks to the great sun exposure and the well-drained soils which help the wine keeping its freshness and minerality.

### Wine making :

Grape varieties : 50 % marsanne 50% roussance

Yield : 40 Hl/ha

Alcoholic and malolactic fermentations are made in used barrels.

Aging time is around 7 to 8 months.

### Current vintage : 2014

Nose and mouth are very intense, fresh and elegant. Nose is complex with pear, peach, apricot, white flowers and honey flavors.

Very well balanced in mouth, lots of minerality and long finish.

## Cotes du rhone – les 7 Pierres

**Terroir** on the right bank of the Rhone river, on loess and sandy soils well-drained. These Côtes du rhone area in Ardèche region suits very well to Syrah grapes and fruity Grenache with reasonable alcohol level.

### Wine making :

#### Terroirs

Grapes varieties : 60% Grenache 40% Syrah

Hand picking

Fermentation for around 3 weeks and ageing in concrete vat for 6 months in order to keep the fruitiness and fluidity typical of Côtes du Rhone from this area.

**Current Vintage 2015 :** very well balanced vintage, warm and sunny with good maturity.

## Côtes du vivarais – les 7 Pierres

**Terroir** located in a warm and rugged region, on alluvial deposits. The climate in this part of Ardeche is mediterranean with hot temperatures in the summer time and influence from the Mistral.

### **Wine making :**

Grapes varieties : 70% Syrah and 30% Grenache

Yield : 35 hl/ha manually and mechanically harvested

Fermentation and aging in Concrete vate in order to keep the good fruitiness typical from this area and terroir.

Millésime 2016

Fruity and easy drinking wine, light but pleasant with soft tannins.



## Rosé vivarais

**Grapes varieties :** 100% Syrah

Yield : 35 hl/ha - mechanically harvested

Direct pressing with no maceration in stain less steel Room temperatures during pressing in order to have minerality and fresh fruits flavors.

No Grenache grapes for this vintage as all grapes were hit by frost.

**Tasting notes :** the Roundness and fresh aromas fruity and mineral make it a wine that is both delicious and elegant for the aperitif as well as an accompaniment to the meal

### Coteaux de l'ardèche red – les 7 Pierres

**Terroir :** the richness of the coteau de l'Ardèche lies in its mosaic of terroirs. It has feet in the Languedoc scrubland and head in the cévennes at the beginning of the Massif Central But the proximity of the vineyard with the Ardèche Mountains gives a constant element : cool nights contrasted with the heat of the day, bringing to the wines a great quality of fruit aromas and elegant tannins



#### **Winemaking :**

Grapes varieties : 90% Syrah 10% Grenache

Yield : 40 hl/ha

Harvests Manual and mechanical

Winemaking in oak barrel (20%) and in stainless steel

Tanks alternately “delestage” and pump over, maceration of 25 to 30 days with spontaneous yeasts.

Aging in oak barrels (15% new oak) for 6 months

Very limited use of SO<sub>2</sub>

#### **Current Vintage 2014 :**

Strong accent of Northern Syrah with subtle blend of spicy, fruity and mineral aromas. The wine balances itself on the palate in a rare harmony between silky tannins and aromatic freshness.

### Coteaux de l'Ardeche white – les 7 Pierres

#### **Winemaking :**

Grape varieties : Chardonnay, Grenache blanc, Marsanne and Viognier

Yield : 40 hl/ha

Harvests Manual and mechanical

Spontaneous fermentation in barrels (100% with no new oak) with no enological intrants but some SO<sub>2</sub>

6 months aging in used barrels

**Tasting notes :** result of an unusual blend, the Coteau de l'Ardèche combines roundness, freshness and complex aromas with floral notes, exotic fruits and subtle oak. The balance on the palate is graceful with delicate flavors and a sophisticated vivacity.

#### **Current Vintage :** 2016

Balanced wines with good tension, lots of sun and early harvests to keep a good acidity.

