# Domaine de Vigier, L'Intemporel, Côtes du Vivarais, 2018



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### About the producer

Domaine de Vigier is nestled between the Cevennes and the Rhône Valley in the south of the Ardèche department. Le Domaine de Vigier is one of the oldest wineries in Ardèche. In spirit, part of the Côtes du Rhone wines category, but with a definitively local twist. Purchased in the 1970's by Francis and Jacqueline Dupré Domaine de Vigier is now in the careful hands of their children: Stéphane tends to the vines and olive trees; Grégory is the cellar master and Marjorie controls accounting, HR & communication. Nowadays, Le Domaine de Vigier is around 60 hectares, with the whole winery in conversion to organic production.

## Wine growing / wine making

Clay-limestone soil, on terraces of river pebbles with strong sunshine exposure and sheltered from the weather by hills of evergreen oaks in the valley of Ibie. Grenache and Syrah of around 40 years of age, for which the yield doesn't exceed 52 hectoliters/hectare. The grapes are harvested at full maturity and macerated for 3 weeks. Punching down to submerge the cap of grape skins and solids to increase skin-to-juice contact. This brings forth the fruitiness of the wine and its well-rounded nature. La Cuvée L'Intemporel is then aged 18 months, including 12 months in oak casks before bottling.

#### **Tasting notes**

A beautiful garnet colour with a nose full of blackberries and blackcurrant, pepper, cinnamon and violets. The palate is full and harmonious with great oak integration and purity of fruit.

#### Food pairing

Venison casserole, black olive & beef stew, tagine with prunes & lamb, peppers stuffed with garlic, rosemary, thyme & rice.

#### Technical details

Varieties: 80% Syrah 20% Grenache Closure: Natural cork

Closure. Natural Cork

ABV: 14%

Colour: Red Style: Still

Case size: 6 bottles

Oak Ageing: 12 months in

oak barrels