



## Cros des Calades

Ardèche/Southern Rhône Valley, France

### History of the Winery

Cros des Calades is a new project from Benoit and Florence of Château de la Selve in Ardèche, France. We first met Benoît at the BIOTop wine fair in Montpellier, one of the smaller fairs that pops up around MillesimeBIO to showcase low-intervention wines. A year later in early 2023, we had the opportunity to visit the estate. Benoît, who is a charming fast-talker, headed straight into the vines waxing poetically in Franglais about this wild Ardechois terroir, which is arguably

one of the least-tamed in France, planted to rocky, rolling hillsides and peppered between national parks featuring steep, swimmable river gorges where French adventure-seekers come for their summer holidays. This is their second property in the region of around 40 hectares, and it is currently farmed organically (some plots certified and others in conversion) to line up with the farming practices of their first property.

### JS & Cros des Calades

We connected with this winery through a group that they run called Vignerons de Nature, a collective of wineries around France that are all dedicated to low-intervention farming and winemaking. The group is headed by Benoît and his estate is the location where they all store their wine together, making them a dream group to work with for any boutique importer like Julian Sinclair!

### Viticulture

Based in Grospièrres, this new estate from Florence and Benoît is farmed organically, with some plots already certified and others in conversion. The philosophy for the farming and winemaking is the same as for Château de la Selve – minimal intervention and the goal of freshness and purity in the wines. The new estate is located just a few kilometers away from the original, in the south of the Rhône Valley. All wines are made under Vin de France appellation.

### Vinification

- Spontaneous fermentation with indigenous yeasts for all wines
- All wines are fermented/aged in inox tank (stainless steel or lined concrete)
- No fining/no filtration
- Minimal SO<sub>2</sub> is used, 0-60 mg/l total depending on the wine



## Wines



### **2022 Ballon Blanc**

From calcareous clay soils between the Rhône and Cévennes rivers, vines are 30 years old on average. The blend is Viognier, Roussanne, and Sauvignon Blanc. The grapes are pressed directly and fermented natively in tanks. Aged 6 months in tank after fermentation. Unfined/unfiltered, total SO<sub>2</sub> 60mg/l.



### **2022 Auriana Petillant Naturel Rose**

From calcareous clay soils between the Rhône and Cévennes rivers, vines are 30 years old on average. The blend is 60% Syrah, 30% Grenache, and 10% Cinsault. The grapes are pressed directly and fermented natively in tanks before bottling while still fermenting to make a petillant naturel wine. Unfined, unfiltered, total SO<sub>2</sub> 60mg/l.



### **2022 Dolmen Skin-Contact White**

From calcareous clay soils between the Rhône and Cévennes rivers, vines are 30 years old on average. The blend is 70% Sauvignon Blanc and 30% Viognier. Fermented natively with a maceration of 20 days in tanks with daily pumpovers. Aged 6 months in tanks after fermentation. Unfined/unfiltered, No SO<sub>2</sub> added.



### **2022 Ballon Rouge**

From calcareous clay soils between the Rhône and Cévennes rivers, vines are 30 years old on average. A blend of Grenache, Syrah, and Cabernet Sauvignon. Fermented natively with a maceration of 20 days in tanks with daily pumpovers. Aged 6 months in tanks after fermentation. Unfined/unfiltered, total SO<sub>2</sub> 40mg/l.



### **2022 Azé Rouge**

From calcareous clay soils between the Rhône and Cévennes rivers, vines are 30 years old on average. 50% Syrah and 50% Grenache. Fermented natively with a maceration of 20 days in tanks with daily pumpovers. Aged 6 months in tanks after fermentation. Unfined/unfiltered, total SO<sub>2</sub> 30mg/l.