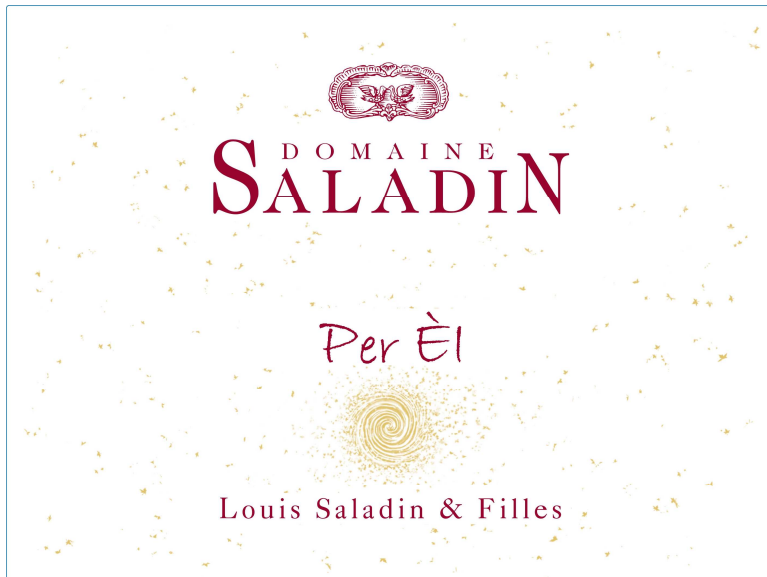




Louis, Annick Saladin & Filles
Vignerons-Paysans à St Marcel d'Ardèche
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« *Per Èl* » *Côtes du Rhône Villages White*

Varietals:

A blend of 6 grapes: Marsanne, Bourboulenc, Viognier, Clairette, Roussanne and Grenache Blanc. These all come from the same plot and are planted side by side by type, sometimes in full rows or intermingled.

Origin:

“Per Èl” was created by Louis Saladin for his wife, Annick. She used to serve the wine at her restaurant, “Le Mazet,” located right amongst the vineyards, which was most recently under the direction of her son, Stephane, until 2009. “Per Èl” means ‘For Her’ in Provençal.

‘Terroir’:

‘Villafranchiennes’ terraces on the plateau of Brissan. The deep soil of the terraces is made up of ‘galet roulés’ (large, rounded pebbles). These 40 year old vines on the hillside benefit from south-east exposure. Yield is only 30 hectolitres per hectare. No chemicals, such as pesticides or weed killers, have ever been used since the Domain was founded. Wine is ‘Agriculture Biologique’ (Certified Organic) by ‘Ecocert.’

Vinification:

100% natural, 100% indigenous yeasts. Grapes are hand-picked early in the morning while cool temperatures prevail. The pneumatic press treats grapes gently. This is followed by a slow fermentation in underground vats at a low temperature without any additives. ‘Elevage’ and ‘batonnage’ (aging and stirring of the lees), is done in stainless steel.