

Cros des Calades

Rhone, France

Winemaker: Florence & Benot Chazallon

Region: Rhone, France

Location: Ardèche, France

Appellation: Vin de France



Vines ~30 years of age on clay-limestone soils between the Rhône and Cévennes regions



Macerated on skins for 20 days in stainless steel. Aged for 6 months in tank before bottling.



Certified Organic



50% Viognier & 50% Sauvignon Blanc

About the Winery/Winemaker

Florence and Benoit Chazallon vinify the organic grapes grown on 5 different vineyards within 5km of their cellar in Grospierre in the southern portion of the Rhone. This is their new cellar from Château de la Selve. They uphold a hearty ethos of maintaining minimal intervention in the vineyard and winery in order to show the life and vibrancy of the vineyards in each bottle. Their easy-drinking wines are a beautiful expression of the Rhone Valley, and continue to reveal intentionality with each vintage. The southern Rhône Valley is a treasure trove of diversity where the vines draw their character from vibrant terroirs. Between deep clay-limestone soils and Mediterranean influences, each plot is a mosaic of flavors and balance. Certified organic farming via ECOCERT.

