



Terroir

- **Vineyards:** these are spread throughout the commune's territory which is located in the French Department of the Gard.
- **Soil types:** sandstone on red clay slopes; gravel and stony soil layer on the plateau.
- **Climate:** typically Mediterranean.
- **Background:** for many centuries the land was mainly dedicated to mixed farming until little by little vine cultivation began to take over, starting at the base of the valley and working upwards to the plateau that overlooks the Cèze valley, to culminate, over the last thirty years; in an unending search for quality. It is the success of this search that was reflected in Saint-Gervais being classified Côtes du Rhône Villages Saint-Gervais in 1974.

Production

- **Area under cultivation*:** 108 hectares, annual production: 4235 hl; basic yield: 40 hl/hectare.
- **Grape variety mix:** for the **red wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties of the appellation tolerated 20% maximum. For the **rosé wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties tolerated 20% maximum, white grape varieties 20% maximum (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier). For the **white wines**, Grenache white, Clairette white, Marsanne white, Roussanne white, Bourboulenc white, Viognier white, other white grape varieties tolerated 20% maximum.
- **Minimum alcoholic strength:** for the reds 12.5%, for the rosé and whites 12%.

Tasting and drinking

- **Appearance:** the red has a deep red body, the rosé has bluish tints and the white is yellow-green with golden highlights.
- **Nose:** the reds have a bouquet of red fruits and plums. The rosé is reminiscent of raspberries and strawberries, whilst the white has a fresh floral bouquet.
- **Palate:** the reds are full-bodied, balanced and rounded, long in the mouth and stylish. The rosé has a generous and elegant warmth. The white is lighter, with floral overtones.
- **At the table:** the "animal" complexity of the reds makes them perfect for game dishes, while the rosé and whites offer an agreeable accompaniment to all summer fare.
- **Laying down:** reds can be drunk young or after having been laid down for a short period of 4 to 5 years. The rosé and whites should be drunk young.



The words to express it

"It is believed that the spot on which the church now stands was in ancient times occupied by a Temple dedicated to Jupiter... According to myth, as Baccus, the God of Wine, sprang from Jupiter's thigh, this village can trace its links with wine back into the mists of antiquity!"

* Source: harvest statement 2006

