

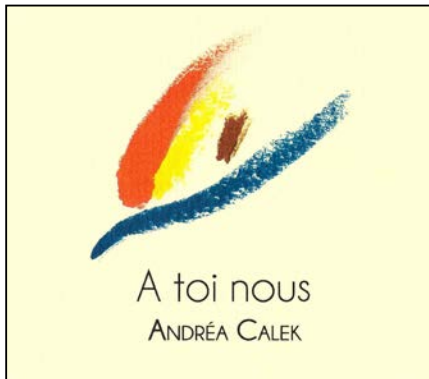


Andrea Calek

A lot has been written about Andrea Calek. Originally he is from Czechoslovakia, but through following his own path, he wound up in France. He first came in to contact with the wonders of natural wine through the original *Gang of Four*; Lapierre, Thevenet, Foillard and Breton. Through working with Guy Breton, Andrea learned the ways of allowing the vines to speak for themselves through their wine. Since then, he has been driven by this passion and allows every one of his wines to speak for themselves. If they take 2 years to ferment, they take 2 years to ferment. If the malo decides to never happen, he does not force it. And throughout the journey of the vine to the grape and in to the wine, he allows the wine to make itself, with only the minimalist amount of help to guide it on its way.

The year 2007 was Andrea's first vintage, and continues to this day. Like nature, each vintage and wine is unique in its place in time and reflects the soil, weather and energy that has gone in to its creation.





A toi nous 2016

APPELLATION Ardeche

GRAPES 90% Syrah and 10% Grenache

CULTIVATION Organic *goblet* and trellis trained vines

HARVEST Grapes selected on the vine,
hand-picked and placed in cases

VINEYARD Organic Certified, Fully Biodynamic practices.

VINIFICATION Whole cluster grapes natural vinification in
vats by spontaneous fermentation (native
yeast) with 50% direct press.

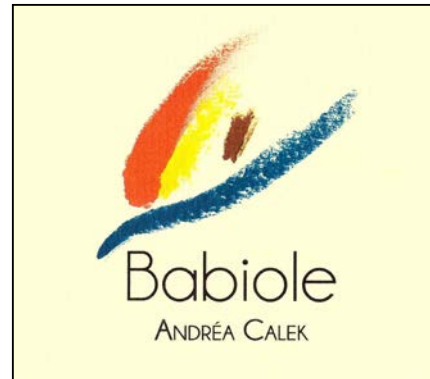
SULFITES No Sulfites added
only natural sulfites present

ALCOHOL CONTENT 12°

SERVING TEMPERATURE Slightly chilled

BOTTLED On site

TASTING NOTE The vineyards selected for this cuvée
yield grapes with naturally lower yields,
which makes this velvety wine a pleasure
to drink



Babirole 2014

APPELLATION Ardeche

GRAPES 60% Grenache and 40% Syrah

CULTIVATION Organic *goblet* pruned vines

HARVEST Grapes selected on the vine,
hand-picked and placed in cases.

VINEYARD Organic Certified, Fully Biodynamic practices
in vineyards planted on calcerous clay.

VINIFICATION Extended skin maceration for 10 days with
natural vinification in vats by spontaneous
fermentation (native yeast).

SULFITES No Sulfites added
only natural sulfites present

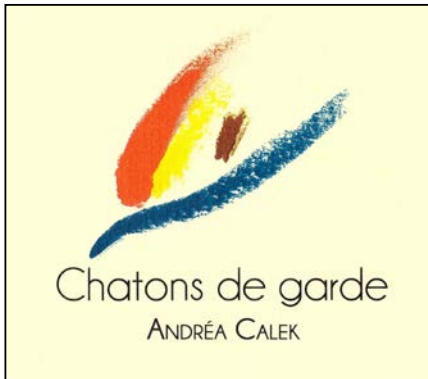
ALCOHOL CONTENT 12°

SERVING TEMPERATURE Slightly chilled

BOTTLED On site

TASTING NOTE A serious wine with silky tannins





Chatons de garde 2014

APPELLATION Ardeche

GRAPES 100% Syrah

CULTIVATION Organic trellis trained vines

HARVEST Grapes selected on the vine,
hand-picked and placed in cases

VINEYARD Organic Certified, planted on calcerous clay,
that are between 25-55 years old.

VINIFICATION 21 day skin contact and fermented
naturally in 228L Bourgogne barrels
of 3rd-15th pass.

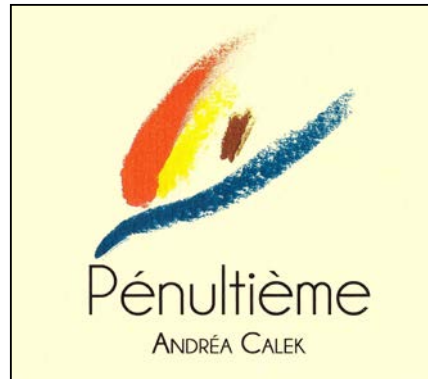
SULFITES No Sulfites added
only natural sulfites present

ALCOHOL CONTENT 13°

SERVING TEMPERATURE Slightly chilled

BOTTLED On site

TASTING NOTE Rich and structured



Pénultième 2014

APPELLATION Ardeche

GRAPES 85% Merlot and 15% Viognier

CULTIVATION Organic trellis trained vines

HARVEST Grapes selected on the vine,
hand-picked and placed in cases.

VINEYARD Organic Certified, Fully Biodynamic practices
in vineyards planted on calcerous clay.

VINIFICATION 30 days of skin maceration and naturally
fermented and aged in 3rd pass
228L Bourgogne barrels for 12 months.

SULFITES No Sulfites added
only natural sulfites present

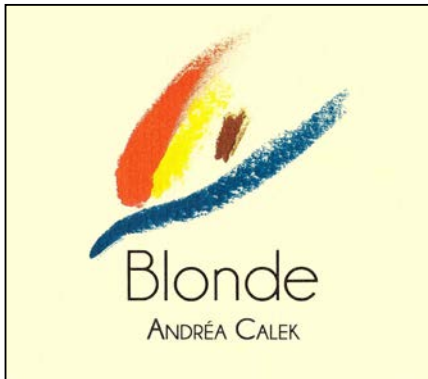
ALCOHOL CONTENT 13.5°

SERVING TEMPERATURE Slightly chilled

BOTTLED On site

TASTING NOTE Compelling and age worthy





Blonde 2016

APPELLATION Ardeche

GRAPES 100% Viognier

CULTIVATION Organic *goblet* pruned vines

HARVEST Grapes selected on the vine,
hand-picked and placed in cases

VINEYARD Organic Certified, Fully Biodynamic practices.

VINIFICATION Whole cluster grapes natural vinification
in vats by spontaneous fermentation
(native yeast).

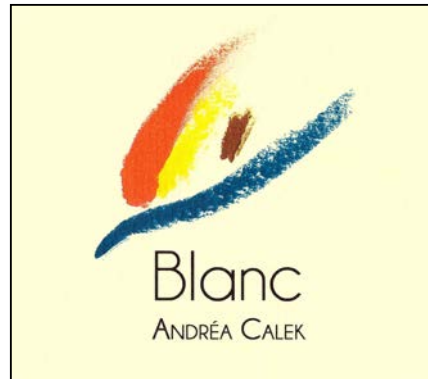
SULFITES No Sulfites added
only natural sulfites present

ALCOHOL CONTENT 12°

SERVING TEMPERATURE cellar chilled

BOTTLED On site with no filtration.

TASTING NOTE Easy to enjoy with summer picnics,
your sweetest friends and loved ones.



Blanc 2014

APPELLATION Ardeche

GRAPES 70% Viognier and 30% Chardonnay

CULTIVATION Organic *goblet* pruned vines

HARVEST Grapes selected on the vine,
hand-picked and placed in cases.

VINEYARD Organic Certified, Fully Biodynamic practices
in vineyards planted on calcerous clay.

VINIFICATION Naturally fermented for two years in
ancient futs (barrels). Pressed using a vas-
lin press.

SULFITES No Sulfites added
only natural sulfites present

ALCOHOL CONTENT 13.5°

SERVING TEMPERATURE cellar chilled

BOTTLED On site

TASTING NOTE Delicious as well as amazing.

