

Chez muron 2018

Côte roannaise AOP red



Familial property of 35ha, cultivated in high density, on the eastern foothills of the Massif Central, near the *gorges de la Loire*.





Terroir From a parcel called « chez Muron », located at the heart of Les Millerands, high on the granite slope. 50-year-old vines. Altitude between 480 and 500 meters. Selection of shot berries (*millerandage*). Eastern exposure. Trellised vines. Single Guyot pruning. High plantation density : 10,000 vines/ha.


Viticulture Biodynamic. Manual harvests.

Vinification 100% de-stemmed. Vinification in amphora. About 15 days of alcoholic fermentation and slow maceration with indigenous yeasts. Manual pressing. Aged 6 months in amphora with no added sulfur. Bottled at the property. Racking and sulfur protection (25mg/l) before bottling at the property.

Grape variety	Gamay St-Romain
Alcohol content	13,5%/vol.
Formats	75cl / 150cl
Organic wine	Certified by FR-Bio-01-Ecocert Agriculture France
Biodynamic wine	
Closure	Natural cork

 16°C

 5 - 6 years

 Spiced pork, veal with mushrooms



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