

# Chez coste 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

In the heart of Perdrizière, from the « chez Coste » lieu-dit, planted on deep granite soils (*gorrhe*).

30-year-old vines.

Altitude between 380 and 415 meters.

Eastern exposure.

Trellised vines. Single Guyot pruning.

High plantation density : 8,500 vines/ha.

## Viticulture

Biodynamic.

Manual harvests.

## Vinification

100% de-stemmed.

Vinification in amphora.

About 15 days of fermentation with indigenous yeasts, followed by 6 months of maceration. Manual pressing.

Aged 6 months in amphora with no added sulfur.

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

 Meats with sauce,  
pairs well with spice



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