

Les Millerands 2019

Côte roannaise AOP red



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



Terroir

Granitic hillside vineyard.
Vines from 50 to 95 years old.
Altitude between 480 and 500 meters.
Eastern exposure.

Viticulture

Biodynamic.
High plantation density : 10,000 vines/ha.
Trellised vines. Single Guyot pruning.
Manual harvests.

Vinification

Grapes pruned on vibrating sorting table in the cellar.
Vinification in cement tank.
30% whole bunch.
About 15 days of slow fermentation/maceration with indigenous yeasts only.
Aged 11 months in cement tank with racking.
Light filtration, bottled by the Domaine's team.


Grape variety Gamay St-Romain


Alcohol content 13% / vol.


Formats 75cl / 150cl / 300cl

Organic wine Certified by FR-Bio-01-Ecocert Agriculture France
in conversion to Biodynamy Biodyvin by ECOCERT France

Closure Natural cork

 16°C

 5 - 6 years

 Spiced pork, red meat



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