

Les Millerands 2020

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 520 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 and aging in cement tank.

30% whole bunch.

About 15 days of slow fermentation/maceration with indigenous yeasts only.

Aged 11 months with rackings.

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

Biodynamic Wine Certified Biodyvin by Ecocert France

Closure Natural cork

 16°C

 5 - 6 years

 Spiced pork, red meat



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