

# Perdrizière 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

Granite soils (*gorrhe*).

1.5 ha, 30 years old.

Altitude between 380 and 415 meters.

Eastern exposure.

## Viticulture

Biodynamic.

High plantation density : 8,500 vines/ha.

Trellised vines. Single Guyot pruning.

Manual harvests.

## Vinification

Grapes pruned on vibrating sorting table in the cellar.

Vinification in 60hl wooden tank.

50% whole bunch.

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

Aged of 11 months in 60hl wooden tank.

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

 Meat with sauce,  
spicy food



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