

Perdrizière 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 Granite soils (*gorrhe*).
1.5 ha, 30 years old.
Altitude : 400 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 and aging in 60hl wooden tank.
50% whole bunch.
About 15 days of slow fermentation/maceration with indigenous yeasts.
Aged of 11 months
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
Biodynamy Wine	Certified Biodyvin by Ecocert France
Closure	Natural cork

 16°C

 5 - 6 years

 Meat with sauce,
spicy food



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