

chez coste 2023

AOP côte roannaise rouge



Terroir	In the heart of Perdrizière, from the « chez Coste » lieu-dit, planted on deep granite soils (<i>gorrhe</i>). 1.5 ha of 30-year-old vines. Altitude of 400 meters. Eastern exposure.
Grape variety	Gamay Saint Romain
Cultivation method	Organic and biodynamic viticulture High planting density : 8 500 vines/ha. Vines trained to support foliage over 1.70 meters tall. Guyot Poussard pruning. Annual application of composted and dynamized manure produced on the estate Annual sowing of cover crops. During the growing season, soil work is performed only under the vine row Manual green work: shoot thinning, disbudding, trellising, and removal of lateral leaves.
Wine making process	Hand harvested in boxes of 12 kg, sorted at the winery on vibrating tables. 100% de-stemmed. Base wine produced from whole-bunch grapes selected by positive sorting. Vinification with no added sulphur in amphora. About 7 months of maceration by infusion with indigenous yeasts. Slow pressing in amphora. Aged 4 months still in amphora. Light filtration and addition of sulfur, bottling at the property. Alcohol content: 12.5% ABV.
Bottling	Lightweight glass bottle (395 g) Sealed with natural cork Topped with a short wax seal Available in 75 cl / 150 cl / 300 cl
Certification	Organic wine certified by FR-Bio-01-Ecocert Agriculture France Biodynamic wine labeled by Biodyvin and controlled by Ecocert France
Service	To be served between 14 and 16 °C. Can be cellared for 3 to 7 years.