

Familial property of 38 ha, cultivated in high density of planting, on the eastern foothills of the Massif Central, near the gorges de la Loire.

chez coste 2024

AOP côte roannaise rouge



Terroir

In the heart of Perdrizière, from the « chez Coste » lieu-dit, planted on deep granite soils (*gorrhe*).

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.



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