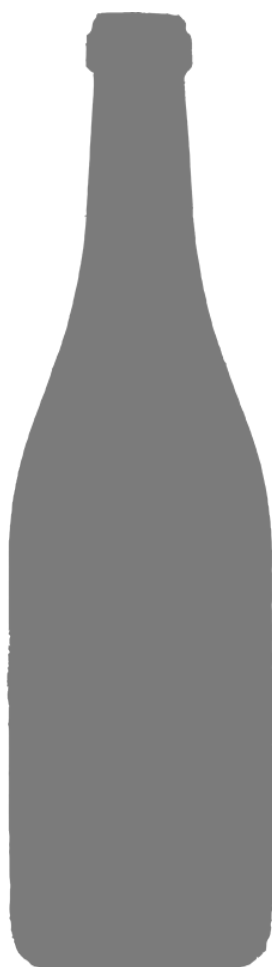


DOMINE DE LA ROCHE BLEUE

BELLE D'AUNIS

Loire , France



Availability	Private import
Human	Sébastien Cornille
Millésime	2016
Appellation	Coteaux du Loir AOC
Sols	Flinty-clay Limestone
Altitude Des Vignes	100 meters above sea level
Orientation	South South-East
Cépages	100% Pinot d'aunis (50 ans old and more)
Viticulture	Organic and biodynamic
Palissage	Cordon de royat
Pi/Hect	6 500 ft/ha
HI/Hect	15-20 hl/ha
Vendanges	Hand harvested
Vinification	Maceration of the whole bunches. Quick start of the fermentation. Picking once a day during the 15-day maceration: semi-carbonic intra-pellicular fermentation of the grapes (closed vat). Soft pressing then end fermentation in barrels of 400 liters.
Levures	Indigenous
Élevage	8 months in barrels before bottling without filtration. Slight sulphiting if necessary.
Sulfites	30 mg/l
Sucre Résiduel	0 g/l
Acidité Totale	3.1 g/l
Color	Ruby red
Degustation	At nose; pepper, cumin, peony a cocktail of spices on a fresh and minty mouth
Temperature Of Service	14 °C