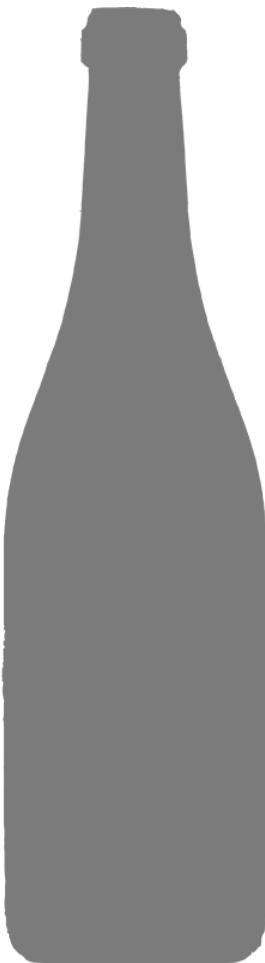


DOMINE DE LA ROCHE BLEUE

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. Pigging 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

Sucré 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 14 °C

Service

BOIRES