

## **Domaine DESORMIERE**

# AOC COTE ROANNAISE

## LES TETES 2018

The DÉSORMIÈRE family has been cultivating vines for 5 generations. Michel DÉSORMIÈRE, the father of Eric and Thierry, began in 1974 to sell the first bottles. The domain operates today a little more than 16 hectares of vines (14.5 Gamay and Chardonnay 1.6). Younger vines of Gamay are 7 years old, the oldest aged about 90 (6 hectares of gamay has more than 50 years). Plantations of Chardonnay are more recent, the oldest is 2002 and the last of 2009. The two brothers offer a white, two roses and four red. **LES TÊTES is the wine of the old vines of the field.** 

#### The grape variety

100% Gamay.

#### The vineyard

Sand on granite Vines planted in high-density (8000 to 10,000 ft / ha). Hillside exploded South southeast.

#### The vinification

- Manual harvesting with sorting of the grapes to the plot. The cuvée of the heads is a selection of the best harvest of old vines of the domain.
- Maceration fermentation of about 12 days between 28 ° C and 35 ° C with a winding morning and evening. At the end of maceration is carried out one or two rolling blackouts.
- Pressing hot with a horizontal press in manual mode in order to control pressures and limit the number of rebeche to
  2.
- Cooling of the juice after pressing to preserve the fruity aromas.

#### The tasting

Visual appearance : Ruby with violet reflectionsOlfactory aspect : Aromas of ripe red fruit, spices with mineral notes.Taste aspect : Wine with a good structure, the tannins are coated. We find spicy notes.

#### The advice of the Sommelier

Culinary arrangements : Red meat grilled like the charolais steak, game bird... Ageing potential : 3 to 5 years. Service temperature : 13-15 ° C.

### DOMAINE DÉSORMIÈRE

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