



Domaine DESORMIERE

AOC COTE ROANNAISE

TRADITION 2019

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. **The Red cuvée TRADITION with the AOC Côte ROANNAISE rose are the 2 vintages pioneers of the field.**

The grape

100% Gamay.

The vineyard

Sand on granite

Vines planted in high density (8000 to 10000 ft/ ha).

Hillside exploded South- southeast.

The vinification

- Manual harvesting with sorting of the grapes to the plot.
- 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.
- Cooling of the juice after pressing to preserve the fruity aromas.

The tasting

Visual appearance: Ruby with violet reflections

Odour aspect: aromas of fresh red fruit, with mineral notes.

Taste aspect: wine with a good structure, slightly tannic, very round. There are fruity notes.

The advice of the Sommelier

Culinary arrangements: Red meat grilled like the charolais steak, white meat....

Ageing potential: 2 to 3 years.

Service temperature: 12-14 ° C.

DOMAIN DÉSORMIÈRE

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