

DOMAINE DES POTHIERES

LA COLLINE EN FLAMME



WINE REGION

AOC Côte Roannaise rouge

STORY

The Pothier family has cared for this estate for centuries. The vines occupy most of it, with some cattle farming as in plots not suitable for grapes. In 1916, Blaise Pothier is killed in the war; the estate is taken over by his sister and her husband, Claude Paire. In 1949, Benoît Paire, their son, inherited the estate and started modernizing it. His son, Georges, took his place in 1974. Passionate about wine, he started planting again, helped by his wife, Denise. The vine surface went up to 5 ha. In 2005, Romain joined his parents and got installed, taking his turn in the tradition. Today, they are certified Biodynamic.

VINEYARD

Located in the village of Villemontais, the estate is 21Ha (52 acres) wide. Most of the vines are grown in the vicinity of the estate or in the nearby villages. The Côte Roannaise is a vineyard of the Loire Valley, located at the south part of the river, near its springs. It's settled on hills overlooking the Loire and forming the foothills of the Massif Central. This vineyard is confidential, with only slightly more than 230 hectares (568 acres) of vines planted on the best granitic hills, between 400 and 500 meters (1200ft to 1500 ft) of elevation. The vines are planted on sandy soils, and are of 30-70 years old.

VINIFICATION

This wine is made with careful selection of grapes from old vines. 2/3 of the crop is destemmed. The fruit is macerated over 12 days. Ageing occurs in cement tanks for 10 months.

TASTING NOTES

Aromas of young fresh fruit, spices and racy structure on the palate with delicate tannins.

FOOD PAIRING

Serve with boeuf bourguignon or gamey meats.

QUICK FACTS

VARIETY

100% Gamay St Romain

AGING

Oak & Cement Tanks

FARMING

- BIODYVIN Certified Biodynamic
- AB Certified Organic

