

DOMAINE DE LA COTELLERAIE

Gérald Vallée

SAINT NICOLAS DE BOURGUEIL



L'ENVOLÉE

DESCRIPTION

This cuvée comes from 1 hectare of closed vineyards planted on a clay-limestone slope. The yield is very low, about 30 hl/ha ; to reach a perfect maturity of the grapes.

Grape variety : Cabernet Franc

VINEYARD

Since 1999, the vineyard has been cultivated without weedkillers or chemicals. In 2009, the estate started its conversion towards organic farming. And in 2013, Ecocert certified the 2012 vintage as organic.



HARVEST

They are made by hand. The selecting is made grape by grape to reach an optimum maturity.

WINEMAKING

Vinification is made by traditional way in wooden vats after destalking. Grape-treading (by feet) is made twice a day during approximately 10 days and maceration is extended during 15 to 20 days in order to achieve perfect extraction. Then there is the casking, in new barrels after clarifying and pressing. The malolactic fermentation takes place in oak barrels during the spring following the harvest. Alcoholic fermentation begins naturally.

MATURATION

In a classic way, L'Envolée cuvée is aged in new barrels for 24 months. Bottling is carried out without fining or filtration.

CHARACTERISTICS

Dark red colour, great finesse with a powerful and elegant nose The wine has a splendid sweetness in the mouth, velvety, with a great intensity of fruit and a long finish. Richness, complexity, elegance can define perfectly this wine. It's an excellent wine for ageing and it can be decanted in its youth.

Alcohol volume: 12.5 %

Ageing time: More than 15 years

Serving temperature: 16-18 °C

Contains sulfites

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