

DOMAINE DE LA COTELLERAIE

Gérald Vallée

SAINT NICOLAS DE BOURGUEIL

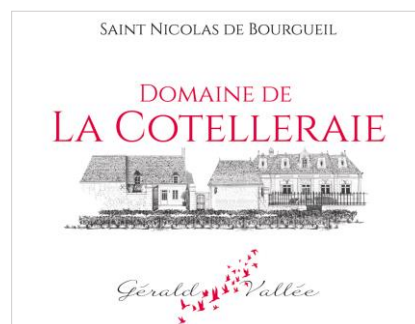


CUVÉE DOMAINE

DESCRIPTION

The vineyard of Saint Nicolas de Bourgueil is located in the heart of the Loire Valley, within the Anjou & Touraine Regional Nature Reserve. The appellation covers a surface of 950 hectares on a gravelly terrace of clay-limestone slopes. The “Domaine” cuvee is produced from grapes of the different vineyard of the estate. It’s the most distributed wine of the estate and it makes the reputation of the domain. The all production is about 1000 hectoliters.

Grape variety: Cabernet franc



VINEYARD

Since 1999, the vineyard of 27 hectares is cultivated without weedkillers or chemical product. 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 operated in a traditional way in big oak tanks of 60 hectoliters.

Grape-treading (by feet) is made twice a day during approximately 10 days and maceration is extended during 10 to 12 days in order to achieve perfect extraction. After clarifying and pressing, the malolactic fermentation happens in the same oak tanks. The alcoholic fermentation starts naturally (only with natural yeasts).

MATURATION

The ageing is done in oak tanks of 60 hectoliters. A light filtration is done before bottling.

CHARACTERISTICS

The expression of Saint Nicolas de Bourgueil’s terroir manifests itself in all its glory: red berries, floral scents, smoothness of tannins, lingering taste, everything is joined together to flatter the most sophisticated palates.

Alcohol volume: 12.5 %

Ageing time: 4-5 years

Serving temperature: 14-16 °C

Contains sulfites

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