

DOMAINE DE LA COTELLERAIE

Gérald Vallée

SAINT NICOLAS DE BOURGUEIL



LE VAU JAUMIER

DESCRIPTION

"Le Vau Jaumier" is located on a low south-facing slope on a clay-limestone terroir. The vine has settled there a long time ago as the numerous amphora remains attest. They appear as soon as the earth is ploughed, from the rubble of a Gallo-Roman villa which was built in the heart of this vineyard.

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

"Le Vau Jaumier" is the last harvested terroir of the whole estate. After treading and destalking of the harvest, the alcoholic fermentation starts naturally and is conducted in thermo-regulated wooden vats. Grape-treading (by feet) is made twice a day during approximately 10 days and maceration is extended during 10 to 15 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 (during the spring following the harvest).

MATURATION

Classically, Le Vau Jaumier cuvée is aged in barrels of 1 wine for 12 months. Bottling is carried out without fining or filtration.

CHARACTERISTICS

It's a prestigious Cuvée : Its colour is ruby, dark, bright and intense. Its aromas are complex and powerful, with animal and woody (vanilla and spicy) notes. There is a marriage between very ripe red fruits almost candied, the tannins of the grape and the oak barrel.

SUGGESTIONS

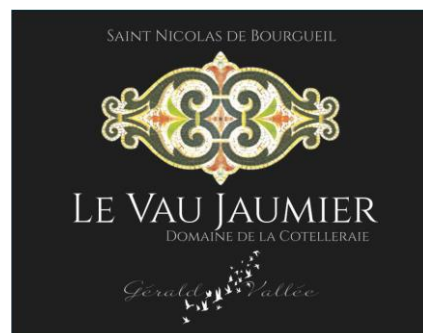
This wine can be associated with all types of strong meats (lamb, beef in sauce or game), spicy dishes but also with the most varied cheese platters.

Alcohol volume: 13 %

Ageing time: More than 10 years

Serving temperature: 16-18 °C

Contains sulfites



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