

DOMAINE DE LA COTELLERAIE

Gérald Vallée

SAINT NICOLAS DE BOURGUEIL



LES PERRUCHES

DESCRIPTION

It's within the Saint Nicolas de Bourgueil appellation that "Les Perruches" is located, more precisely on gravelly montils. Montils are a thick layer of clayey-siliceous gravel with deep iron slag. This terroir is planted only with at least 25 years old Cabernet Franc.

WINEYARD

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 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 wines are then cask. They will stay there for one year. Afterwards, they will be racked and bottled without filtration or fining.

CHARACTERISTICS

It's a very nice Saint Nicolas De Bourgueil, bright and intense with notes of ripe fruits : the first impression in the mouth is developing on a tannic structure, velvety and silky, with a rich and concentrated finish.

SUGGESTIONS

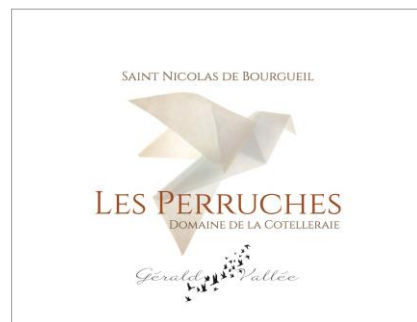
This wine will go perfectly well with meat in sauce and also with cheese platters.

Alcohol volume: 12.5 %

Ageing time: 10 to 15 years

Serving temperature: 16-18 °C

Contains sulfites



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