

DOMAINE DE LA COTELLERAIE

Gérald Vallée

SAINT NICOLAS DE BOURGUEIL



POSTUMUS

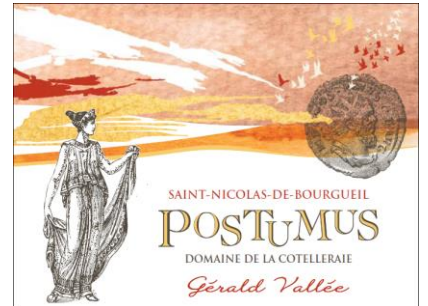
DESCRIPTION

This cuvée comes from the oldest vines of the Domaine (80 years) located on the gravel terrace. 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

Surface area : 2 Ha

Yield : 28 hl/ha



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.

WINEMAKING

The maceration is carried out in whole bunches like the Pigeur Fou but in amphora for 3 weeks.

MATURATION

The wine is aged in the same amphora for 12 months. The wine is bottled without fining or filtration.

CHARACTERISTICS

Prestigious wine : its burgundy colour is brilliant and intense. Its aromas are a marriage between very ripe, almost candied red fruit and the tannins of the grape and the oak barrel.

SUGGESTIONS

This wine is perfect for pairing with juicy meat to enhance the taste.

Alcohol volume : 13 %

Ageing time : Plus de 10 ans

Serving temperature : 16-18 °C

Contains sulfites

SARL G VALLEE 37140 St Nicolas de Bourgueil
Tel : 02.47.97.75.53 – gerald.vallee@wanadoo.fr

