

# DOMAINE DES POTHIERS GRANIT ROSÉ



## QUICK FACTS

### VARIETY

100% Gamay St Romain

### AGING

Concrete Vats

### FARMING

- BIODYVIN Certified Biodynamic
- AB Certified Organic

### WINE REGION

AOC Côte Roannaise

### STORY

The Pothier family has cared for this estate for centuries. The vines occupy most of it, with some cattle farming as in plots not suitable for grapes. In 1916, Blaise Pothier is killed in the war; the estate is taken over by his sister and her husband, Claude Paire. In 1949, Benoît Paire, their son, inherited the estate and started modernizing it. His son, Georges, took his place in 1974. Passionate about wine, he started planting again, helped by his wife, Denise. The vine surface went up to 5 ha. In 2005, Romain joined his parents and got installed, taking his turn in the tradition. Today, they are certified Biodynamic.

### VINEYARD

Located in the village of Villemontais, the estate is 21Ha (52 acres) wide. Most of the vines are grown in the vicinity of the estate or in the nearby villages. The Côte Roannaise is a vineyard of the Loire Valley, located at the south part of the river, near its springs. It's settled on hills overlooking the Loire and forming the foothills of the Massif Central. This vineyard is confidential, with only slightly more than 230 hectares (568 acres) of vines planted on the best granitic hills, between 400 and 500 meters (1200ft to 1500 ft) of elevation. The vines are planted on sandy soils, and are of 30-70 years old.

### VINIFICATION

This wine is made with careful selection of grapes from old vines. 2/3 direct press, 1/3 drain, fermentation in concrete vats. Aged 5 months on lees.

### TASTING NOTES

Aromas of fresh red berries and white flowers. The mouth is round and refreshing with a crisp finish of balanced acidity.

### FOOD PAIRING

Cheese plates, salads or as an aperitif on a hot summer day!

