

Coteaux Roux

TERRES d'IMAGINAIRE

LOCALITY: FRANCE – Loire – Anjou

APPELLATION: Vin de France

GRAPE VARIETY: Chenin Blanc

WINEMAKER: Mathilde Magne

VINEYARD: Planted in 1993 on a steep slope. Silt and clay soil near the bottom of the slope, with grey-green schist, sandstone and quartz.

VITICULTURE: Organic (not certified).

WINEMAKING: Foot-crushed and pressed for 4 hours with a vertical press. Fermented over ambient yeasts for 3 to 4 weeks.

AGING: Aged for 10 months in 400L and 600L barrels (10% new oak).

BOTTLING: 10-20 mg SO₂ added before bottling.



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