DOMAINE DES POTHIERS

Côte Roannaise "Cuvée Domaine"

Winemaker
Romain Paire

Wine Region
Loire Valley

Story

The Pothiers family has cared for this estate in the Côte Roannaise region of the Loire Valley for generations. The area, known as "Volcanic Loire," is at the foothills of the Massif Central overlooking the southern Loire. In 2005, winemaker Romain Paire joined his parents in the family winemaking tradition. Their certified Biodynamic vineyard lies on the best granitic hills, between 1,200 and 1,500 feet in elevation.

Vineyard

Nestled in Villemontais village, the estate spans 21 hectares (52 acres), with vines flourishing nearby. Côte Roannaise, part of the Loire Valley, rests south of the river near its springs. This discreet vineyard covers just over 230 hectares (568 acres) of prime granitic hills, ranging from 400 to 500 meters (1200 to 1500 feet) in elevation. The sandy soils nurture 30 to 70-year-old vines.

Vinification

The grapes undergo careful hand-picking and sorting in both the vineyard and cellar. During winemaking, the focus is on using older vines, with approximately two-thirds being destemmed, and a 12-day maceration period with occasional punching down. The aging process occurs in a combination of 50% wooden tanks and 50% concrete truncated-cone tanks.

Tasting Notes

Ruby red color in the glass. The nose is fully structured with aromas of jammy red fruit and spices. The palate is ample without being overbearing, tied together with harmonious tannin.

Food Pairing

This wine is ideal with BBQ, beef Bourguignon or with farmhouse cheeses like cheddar or cottage cheese.

QUICK FACTS

Variety

100% Gamay St-Romain.

Aging

Concrete Truncated-Cone & Wooden Tanks.

Farming

Organic & Biodynamic Certified.