

DOMAINE DU VIEIL ORME

TOURAINE – CÔT (MALBEC)

LOIRE

Story

Domaine du Vieil Orme is a family-owned estate located in the tiny village of Saint-Julien de Chédon, just 3 miles from Chenonceaux and its beautiful Renaissance castle, in the heart of the Loire Valley. The history of the estate dates back to 1849 and today, Laurent Benoist runs a 12.6-hectares vineyard covering appellations like Touraine, Touraine Chenonceaux and Crémant de Loire.

Farming philosophy : Sustainable (Certified HVE 3)

Vineyard Information

Grape varieties : 100% Côt (Malbec)
Plot size : 1,23 ha
Average age of the vines : 25-30 years
East facing
Elevation : 100m (330 ft)
Soils : Clay with flint

FARMING PRACTICES

- Training method : Guyot
- No herbicides
- Cover crops
- Organic fertilizer

Winemaking

- Mechanical Harvest / Destemmed
- Cold pre fermentation maceration : 7 days at 45°F
- Indigenous yeast
- Fermentation : Stainless-steel tank / 10 days
- Maceration technique : Pump over with micro-oxygenation
- Pneumatic press
- Separation of press and free-run juices
- Aging : 8 months in stainless-steel tank with micro-oxygenation / on fines lees
- Fined : No
- Filtration : Yes
- SO2 Total : <50ppm Vegan : Yes

Tasting notes

Ripe red berries with cherry notes with well integrated tannins and spice finish. This cuvée was vinified to offer a lighter style of Malbec, fruitier with great freshness.

