

# DOMAINE PLUCHOT

CÔTE ROANNAISE – ARRIS

LOIRE

## Story

A courageous story of the Pluchot brothers, Edgar and Marc Antoine. Edgar after getting his diploma in winemaking & viticulture, further developed his knowledge in the vineyards of Macon, St Veran, and Pouilly-Fuisse. He returned to his grandparents home town of St Alban Les Eaux in 2005 and rebuilt the winery & vineyards from the ground up; along with his brother and their families. Today they have tripled their vineyard surface and now cultivate 8 hectares in AOP Côte Roannaise, and Vin de France.

'Arris" : Name of the lieu dit

Farming Practice : Organic conversion certification in 2023

## Vineyard Information

Grape varieties : 100% Gamay St Romain

Plot: Blend of 2.4 ha (5.93 acres)

Average age of the vines : 15 years old

Exposition : East facing

Elevation : 500m (1640 ft)

Soils : Volcanic granite from the hamlet Arris.

### FARMING PRACTICES

- Training method : « Arcure » / Guyot simple
- 75% destemmed/25% whole cluster
- Hand harvested & sorted both in the vineyard & winery
- No herbicides
- Light plowing every other row
- Organic treatments for mildew & fungus

## Winemaking

- Indigenous yeast
- Fermentation : Temperature-controlled stainless steel tanks / 6-8 days
- Malolactic fermentation : Yes
- Maceration technique : Pump overs every day for the duration of fermentation
- Pneumatic press
- Aging : Short aging for 2 weeks in stainless steel tanks
- Fined : No
- Filtration : Yes
- SO2 Total : 33 mg/L
- Vegan : Yes (with the 2023 vintage)

## Tasting notes

Bright red fruit nose of cranberry & black cherry, with hints of spice and gun powder. Lively & mineral style red with a silky pallet like a bowl full of raspberries and a long finish.

