

DOMAINE PLUCHOT

CÔTE ROANNAISE – LE VIGNOBLE

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.

'Le Vignoble' : Name of the lieu dit

Farming Practice : Organic conversion certification in 2023

Vineyard Information

Grape varieties : 100% Gamay St Romain

Plot: Blend of 3, 0.9h parcels (22 acres)

Average age of the vines : 40 years old

Exposition : Southeast

Elevation : 460m (1509 ft)

Soils : Volcanic granite specific to the lieu dit 'Le Vignoble'

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 / 10-12 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

The cuvee which best represents Gamay St Romain. Concentrated fruit, soft tannins with a mineral finish and notes of warm Christmas spices

