

DOMAINE PLUCHOT

CÔTE ROANNAISE – PIERRE À BOIS

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.

"Pierre à Bois" : Name of the lieu dit

Farming Practice : Organic conversion certification in 2023

Vineyard Information

Grape varieties : 100% Gamay St Romain

Plot: 1ha (2.47 acres)

Average age of the vines : 40 years old

Exposition : Southeast

Elevation : 420m (1378 ft)

Soils : Sedimentary granite

FARMING PRACTICES

- Training method : « Arcure » / Guyot simple
- 100% destemmed
- 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 : Longer maceration for 6 weeks, pump overs daily for the first 3 weeks. Use of the "cocotte" method, at the end of the 3 weeks press down the cap & let the juice rise to the surface allowing for prolonged maceration without too much oxygen entering the tank
- Pneumatic press
- Aging : Aged for 2 months in stainless steel tanks
- Fined : No
- Filtration : Yes
- SO2 Total : 33 mg/L
- Vegan : Yes (as of the 2023 vintage)

Tasting notes

A concentrated cuvée, with bright violets, blackberry & black currants jumping out of the glass. Has a beautiful mineral backbone, well structured with silky tannins

