

# VOLCANS D'Auvergne

## PUY DE DÔME - PINOT NOIR « MAGMA »

LOIRE

### Story

In the heart of France sits the wine region of the Southern Loire valley, 2 hours west of Burgundy at the headwaters of the Loire river. AOP Auvergne & IGP Puy de Dôme appellations are nestled in the UNESCO World Heritage site Chain of Puys, 80 volcanos following the Limagne fault line. Pre Phylloxera, Auvergne was the 3<sup>rd</sup> largest wine growing region, who only began replanting in 1950s and have started regaining notoriety with 350ha now planted in the appellation.

The Desprat family have been making wines in Auvergne since 1885. Volcans d'Auvergne is now managed by the 5<sup>th</sup> generation Pierre Desprat and his two daughters Lea & Lucie. One of 10 volcanic AOP appellations in the world, they strive to highlight the rare terroirs of ash, lava & basaltic deposits in all of their wines.

### Vineyard Information

Grape varieties : 100% Pinot Noir

Plot Size : 4 ha (9.88 acres)

Average age of the vines : 20-25 years old

South-Southwest facing

Elevation : 350-450m (1150- 1476ft)

Soils : Basalt & cloy-limestone

#### FARMING PRACTICES

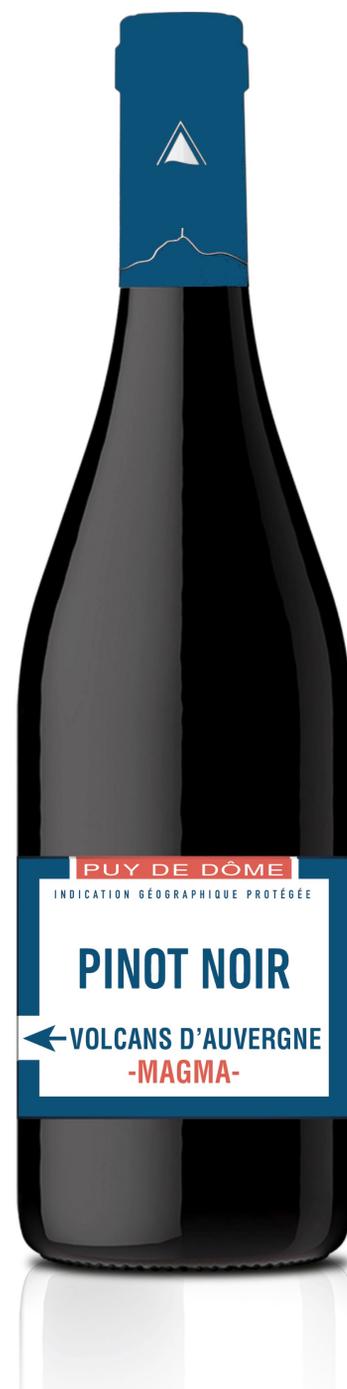
- Training method : Guyot simple & Cordon Royat
- Cover crop between the vines
- Work the soil between each row
- Canopy managment & debudding to help counteract disease
- No herbicide

### Winemaking

- Mechanical harvest at night/ Destemmed (100%)
- Fermentation : Temperature-controlled stainless steel tanks - 21 days
- Malolactic fermentation : completed in stainless steel tanks
- Maceration technique : pump-overs once a day for 8 days
- Pneumatic press
- Aging : 6 months in stainless steel tanks
- Fined : No
- Filtration : Tangentiel
- SO2 Total : <70ppm
- Vegan : No

### Tasting notes

Very fresh and fleshy, with delicious acidity. It is packed with red fruit such as strawberry, and Morello cherry, with pronounced notes of minerals, pomegranate on the nose, and hints of beetroot.



**French**  
Libation