

MAISON DESPRAT ST VERNY

PUY DE DÔME – VOLCANS D'AUVERGNE GAMAY « ERUPTION » ROSÉ

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 3rd 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 5th 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% Gamay

Plot Size : 3 ha (7.41 acres)

Average age of the vines : 20-25 years old

South-Southwest facing

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

Soils : Clay limestone

FARMING PRACTICES

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

Winemaking

- Mechanical harvest at night/ Destemmed (100%)
- Cold pre-fermentation maceration : 10 hours
- Direct press rosé (under nitrogen)
- Fermentation : Temperature-controlled stainless steel tanks/ 15 days at 62°F. No malolactic fermentation
- Aging : 3 months in stainless steel tanks/ on lees
- Fined : Yes (Bentonite)
- Filtration : Yes
- Vegan : Yes

Tasting notes

A pale salmon-pink with aromas of red berries , rose petal, and a hint of citrus zest. On the palate, it's crisp and lively with juicy berry flavors, subtle watermelon and cherry notes. A mineral finish reflecting the volcanic soils of the Auvergne region.



French
Libation