

Les Vins de la Madone Cotes du Forez "Migmatite" red 2023



Product price:

€132.00

Product features:

Area: LOIRE

Winemaker: Gilles Bonnefoy

Vintage: 2023

Appellation: Côtes du Forez

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: gamay

Alcool: 13,5

Product short description:

A unique plot of clay granite, the MIGMATITE, certified organic and biodynamic, with impressive fruit and length thanks to old gamays with very low yields, hand-harvested. We fell in love with the superb and complex vintage 2023. A cuvée of prestige benefiting from the immense expertise of Gilles Bonnefoy, undoubtedly the most respected winemaker in his appellation.

Product description:

PRESENTATION of the wines of La Madone
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Les Vins de la Madone Côtes du Forez "Migmatite" red 2023:

La Revue du Vin de France (Pierre Villa Palleja, March 2025): About the 2016: *"Nestled in the heights of Montbrison, in the Loire, Gilles Bonnefoy is one of the driving forces behind Côtes du Forez. Thanks to his meticulous work in the vineyard, he extracts the best from his high-altitude slopes to produce a top-quality gamay. With age, Migmatite expresses itself with bright fruit, reminiscent of fresh cherry, petrichor, and mountain flowers."*

Technical sheet written by the domaine:

Age of the vines: 48 years. Parcel-specific.

Soil: 100% clay-granite soil of the MIGMATITE type. This typical granite of the Montbrison region is very rich in mica, which, when degraded, releases aluminum silicate (clay). Levels can reach up to 32% in these soils!

Yield: 25 hl/ha

100% manual harvest. Vinification with 20% whole clusters, use of indigenous yeasts (pied de cuve method). Maceration for 14 days, maximum temperature 29 °C. Aging in stainless steel tanks. Light filtration. Very reasoned sulfiting (below DEMETER standards).

A characterful gamay combining authenticity and lightness. A firm structure, a full mouth, a cocktail of very authentic ripe fruits with a hint of light tobacco.

Food and wine pairing: Ideal with summer buffets, it should be served between 15 and 18 °C and will bring a note of freshness and indulgence. Highly appreciated when served alongside a charcuterie platter, this fresh and fruity Gamay will enhance the "fat" of the cured meats.