

Domaine des Pothiers Côte Roannaise "Diogène" red 2022



Domaine
Pothiers
CÔTE ROANNAISE

Product price:

€222.00

Product features:

Area: LOIRE

Winemaker: Romain PAIRE

Vintage: 2022

Appellation: Côte Roannaise

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 92/100

Cépage dominant: gamay saint romain

Product short description:

Favorite and 92/100 RVF. The great red from the domaine. For this aptly named and inspired cuvée, the gamay saint-romain is vinified in amphorae, just like in the good old days of the Greeks, to bring it roundness and finesse. Diogenes' philosophy is also not foreign to the choice of this cuvée name: focusing on the healthy and the natural, without seeking the vain honors... The simplicity of substance above all, far from "appearance".

Product description:

PRESENTATION OF THE DOMAINE DES POTHIERES
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

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RVF Guide to the Best Wines of France 2025 (August 2023): **Favorite and 92/100**. *The amphora aging of Diogène suits sunny vintages well. The tannin grain nuances the generosity of the vintage, giving a lot of flair to the whole.*

Technical sheet written by the domaine

APPELLATION: AOP COTE ROANNAISE red

GRAPE VARIETY: Gamay St Romain

TERROIR: Granite

VINE MANAGEMENT: Organic and biodynamic farming, short pruning (cordon de Royat), tillage and cover cropping, bud thinning, leaf removal....

HARVEST: Manual with sorting in the vineyard and in the cellar

VINIFICATION: 100% destemmed, 6 months maceration followed by 6 months aging in 750-liter amphora (Tava)

AGING: entirely in amphora

TASTING: Fine and complex wine. The vinification in amphora gives it a beautiful roundness as well as incredible finesse. Fresh notes, ripe fruit, spices, and a long finish

PAIRING: Sauced meats, ribeye steak, aged cheeses...

AGING POTENTIAL: Up to 10 years