

Domaine Miolanne Côtes d'Auvergne "Volcane" red 2024 (2 MAGNUMS)



Product price:

€58.00

Product features:

Area: LOIRE

Winemaker: L.Cartier et J-B Deroche
(MIOLANNE)

Vintage: 2024

Appellation: Côtes-d'auvergne

Color: red

Unit Price: 20-30 €

Size: 150cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: pinot noir

Product short description:

This blend of Gamay (for indulgence) and Pinot Noir (for structure and elegance) is technically perfect. At this price, lovers of great "hidden gem" discoveries will not be disappointed!

WARNING: For the environment, the domaine has decided to stop using aluminum capsules (purely aesthetic), but no worries, the wine is perfectly protected and the payment of taxes (represented by Marianne) is indeed carried out!

Product description:

PRESENTATION OF DOMAINE MIOLANNE
+ ALL OTHER CUVÉES IN STOCK

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Technical sheet written by the domaine

Appellation: AOC Côtes d'Auvergne

Yield: 38 hL/Ha

Vintage: 2024

Vineyard: Organic farming vineyard.

Blend: 50% Pinot Noir, 50% Gamay - 100% manual harvesting.

Terroir: Auvergne, vineyard on a plateau at 450m altitude formed by the volcanic eruption of the Sancy Massif. Terroir characterized by strong thermal amplitudes and low rainfall due to the proximity of the Sancy massif. Gamay and Pinot Noir on volcanic ash and pumice stones.

Vinification: Cold pre-fermentation maceration for 8 to 10 days, then alcoholic fermentation with pumping over and rack-and-return until mid-fermentation. Malolactic fermentation and aging on fine lees for 6 months. Indigenous yeasts, no filtration.

Tasting: Ruby red color, rich and powerful nose with aromas of red fruits leaning towards empyreumatic notes (smoke, tobacco, incense). Supple and ample mouthfeel.

Recommended dish: To accompany red meat or grilled dishes. Ideal with a rustic snack, cheese, and country ham.