

Domaine Miolanne Côtes d'Auvergne "Volcane" red 2025



Product price:

€78.00

Product features:

Area: LOIRE

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

Vintage: 2025

Appellation: Côtes-d'auvergne

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: pinot noir

Alcool: 13

Product short description:

This blend of Gamay (for indulgence) and Pinot Noir (for structure and elegance) is technically perfect. At this price, lovers of delightful discoveries "from behind the volcanoes" will not be disappointed! This 2025 is just bottled when we receive it in March 2026, give it a few weeks/months to settle and prefer the 2024s for a tasting in 2026!

WARNING: For environmental reasons, the domaine has decided to no longer use aluminum capsules (purely aesthetic), but don't worry, the wine is perfectly protected and the payment of taxes (formerly represented by Marianne) is well executed!

Product description:

PRESENTATION OF DOMAINE MIOLANNE
+ ALL ITS OTHER VINTAGES IN STOCK

Domaine Miolanne Côtes d'Auvergne "Volcane" red 2025:

Technical sheet written by the domaine

Denomination: AOC Côtes d'Auvergne

Yield: 38 hL/Ha

Vintage: 2025

Vineyard: Organic agriculture vineyard.

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

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 ashes 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 (smoky, tobacco, incense). Soft and ample palate.

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