

Domaine Cosse-Maisonneuve "Siderolithe" (100% CF) red 2018 (3 bottles)

Product price:

€196.50



Product features:

Area: SOUTH-WEST

Winemaker: Matthieu Cosse et Catherine

Maisonneuve

Vintage: 2018

Appellation: Vin de France (Sud Ouest)

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 93/100

Cépage dominant: cabernet franc

Alcool: 14,5

Product short description:

A new rare cuvée, without appellation, made from siderolithic clays. "A *bomb of cabernet franc!*" according to Matthieu Cosse... who is still amazed by the enthusiastic reactions of the tasters - including yours truly - when they taste this new cuvée for the first time. A velvety revelation!

Product description:

PRESENTATION OF DOMAINE COSSE MAISONNEUVE
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Domaine Cosse-Maisonneuve "Siderolithe" (100% cabernet franc) red 2018:

RVF Guide to the Best Wines of France 2022 (Sept. 2021): 93/100. *From old vines of cabernet franc, a minerality emerges that reveals the perfect trilogy of great wines: a terroir, a grape, a winemaker. In this case, there are two taking care of the cuvées. A nose of fresh fruit liqueur, cherry, with a depth in the mouth that offers detail in a tannin molded in the siderolithic base.*

RVF Guide to the Best Wines of France 2021 (November 2020): 94/100. *A high-flying cabernet franc signs a haute couture cuvée. Its frank and larded juice, with bold and easy fruit on violet and blueberry, delivers a structure worthy of a Pomerol from red clays.*

A red wine that is both extremely silky and mineral, which will last at least 10 years. The ferrous soil gives it an impressive delicacy for a prestigious cabernet franc cuvée born under these latitudes!

Technical sheet inspired by the winemaker's oral comments:

Siderolithe is a new micro-cuvée from a parcel born in 2017. The parcel is located on siderolithic clays, with high iron content, which gives an unparalleled smoothness to cabernet franc. Siderolithe is the sister of the other cuvée from the cabernet franc grape, Carmenet, born in 2016 and from the characteristic limestone terroir of Cahors.

Grape Variety: 100% Cabernet franc maintained in **biodynamics**

Soil: Siderolithic red clay (very rich in iron), the magical source of the wine's smoothness.

Aging: 20 months in barrels of 2 wines.