

Domaine Cosse-Maisonnette "Siderolithe" (100% CF) red 2020

Product price:

€390.00



Product features:

Area: SOUTH-WEST

Winemaker: Matthieu Cosse et Catherine Maisonneuve

Vintage: 2020

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

Product short description:

93/100 RVF. A new cuvée that is extremely rare, without appellation, made from siderolithic clays. "A *Cabernet Franc bomb!*" according to Matthieu Cosse... who is still amazed by the enthusiastic reactions from tasters - including yours truly - when they taste this new cuvée for the first time. A velvety revelation!

Product description:

PRESENTATION OF THE DOMAINE COSSE MAISONNEUVE
+ ALL ITS OTHER WINES IN STOCK

Comments on this:

Domaine Cosse-Maisonneuve "Sidérolithe" (100% CF) red 2020:

Guide RVF of the Best Wines of France 2026 (Sept. 2025): **93/100**. *Sidérolithe, an extraordinary Cabernet Franc vinified solo, with a very "Cosse-Maisonneuve" texture.*

Technical sheet inspired by the winemaker's oral comments:

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

Grape Variety: 100% Cabernet Franc grown 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.

Grape Varieties: Sauvignon Blanc

Soils: Great flint clay terroir

Vine Age: 36 years

Altitude: 230 meters

Harvest: manual

Vinification: Vinification and aging in barrels, indigenous yeasts.

If you love wines from domaine Cosse-Maisonneuve, you will adore the [Mas del Périé](#) !