

Grape varieties

Gamay (80%) and Pinot noir (20%)

Origin

France, Loire, Côteaux du Giennois, Saint Père

Soil

clay-calcareous

Vinification

without destemming, alcoholic fermentation with native yeasts in concrete tanks

Ageing

48 months in oak fudres, plus 12 months in the bottle

Characteristics

Red, Natural, Still, Profound and complex

Properties

SO2: <10 mg/l, Residual sugar: <2 g/l

**MATHIEU COSTE
BIAU**MATHIEU COSTE, Côteaux du Giennois,
Saint Père

2012

37803

75 CL

NATURAL