

# DOMAINE DES POTHIER'S

## CÔTE ROANNAISE 'DOMAINE'

### ORIGIN

Villemontais, Côte Roannaise,  
France

### WINE TYPE & VARIETIES

Still red, Gamay Saint-Romain

### VINEYARD

Around the estate

### SOIL

Granitic sand

### VITICULTURE

Organic and biodynamic  
cultivation, short pruning  
(cordon de Royat), plowing,  
disbudding, de-leafing

### VINIFICATION

Manual harvest,  
2/3 destemmed grapes,  
15 days maceration, a few  
crushing of the caps,  
8-12 months in concrete vat  
and truncated wood

Although technically Côte Roannaise is a part of the Loire, with its unique granite soils this area is often considered the unofficial "11th Cru of the Beaujolais" (even though it's at least an hour drive from Brouilly, and the Gamay used here is a particular variety called Gamay Saint-Romain, which is distinct from the Gamay in the Beaujolais).

The vineyards are set on hills overlooking the Loire on the foothills of the Massif Central at about 400-500 meters above sea level.

Domaine des Pothiers and the Paires family have been in the Villemontais for over 300 years. Georges (Romains father) inherited the domaine from his father Benoit Paire in 1974, George was (and remains) passionate about the vineyards. He began to replant and modernize the farm.

Regulating the Limousin cattle to the unplanted parcels, Georges moved towards viticulture. With the help of his wife Denise, the vineyard went to 5 hectares of vines then continued. Romain joined his parents full-time in 2005 and his passion has continued the progress - even breathing new life! Today, the estate has become mainly viticultural with about 10 hectares of vines while retaining a small herd of limousine cows. Romain Paire and family are without a doubt the reference point for the Côte Roannaise.

The vineyards are all biodynamic, the fruit hand-harvested and the wine fermented with indigenous yeasts with a maturation in either tank or cement. In the case of the monopole "Clos du Puy", in old wood.



VIN EST. 2012