



## Le Rouge Gorge

**Le Rouge Gorge** (robin) is a homage to this small bird which appears in spring. This wine celebrates the Pineau d'Aunis grape variety. We work on the basis of yields reaching maximum 25 hl/ha to obtain enough fruit even in difficult years.

### ■ APPELLATION:

- Red Coteaux du Loir.

### ■ GRAPE VARIETY:

- Pineau d'Aunis minimum 97%, 3 % maximum of black Gamay with white juice. 100% Pineau d'Aunis since 2004, vines aged 25 to 45 years.

### ■ SOIL (TERROIR):

- Clayey and siliceous clay with flint on tuffeau (limestone). The soils with strong clays are favourable for reds.

### ■ VITICULTURE:

- Ground works : ploughing, earthing-up and hoeing. No weed killers.  
- Maximum yields 25 hl/ha. Manual harvest.

### ■ VINIFICATION:

- One month in vat for alcoholic fermentation, breaking the cap, systematic blending of free run wine with press wine, natural malolactic fermentation in recent barrels.  
Maturing one year to 18 months.  
- The final balance is the work of nature.

### ■ TASTING:

- 2005: Offers aromas of sour cherry, almond, and fennel. Bright and juicy yet also dense and creamy on the the palate, with rich black cherry fruit and an invigoratingly tart fruit skin edge and chalky undertone, this practically explodes with concentrated bitter black cherry, plum, and herbal elixirs in a finish also marked by a continued counterpoint of creaminess with subtle chalk and fruit skin astringency. Mark: 90 - *Robert Parker's Wine Advocate #172*

### ■ SERVICE:

- Open in advance, serve at 12-15°C.  
- Goes with:: Terrine of lamb with herbs and truffle, pigeon, guinea fowl, red fruits salad, cheese.

See also: *maturity period and food matches*

## PRESS REVIEWS

### Robert Parker

2005: **90** /100

2004: **91** /100 (Wine Advocate #172)

### Guide des vins Gault Millau

2008: **16.5** /20 (2011 ed.)

2007: **17** /20 (2010 ed.)

2005: **17.5** /20 (2008 ed.)

### Guide RVF - Les Meilleurs Vins de France

2009: **15** /20 (2011 ed.)

2007: **15** /20 (2009 ed.)

### La Revue du Vin de France

2002: **4 stars** - A remarkable Coteaux du Loir.

2003: **4 stars** - Very ripe red fruits and spices aromas, sumptuous tannins. The balance is of the highest quality. (April 2005)

### Bettane & Desseauve

2007: **14.5** /20 (2010 ed.)

2005: **15** /20 (2008 ed.)

