



LA TASSEE DES ANGES

Spec sheet

Appellation : DOP Côte Roannaise

Color : Red

Name : Côte Roannaise

Vintage : 2024

Grape variety : Gamay Saint-Romain

Origin : Côte Roannaise

Vinification : 100% manual harvest, 100% destemming, 12 days maceration, "pigeage", wild yeasts.

Aging: 80% aged in inox tank for 6 month ; 20% aged in barrels

Bottle produced : 2200

Degree of alcohol : 12,5%

Aging : 5 - 6 years

Tasting notes : Ripe black berries, slightly spicy. Round and generous

Pairing : Wild boar and gravy, lentils with bacon, cheese

DOMAINE DES PALAIS

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