



227 - La Couperie
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Saint Christophe rouge



Designation	Protected Geographical Indication Loire Valley
Grape variety	45 % Pinot Noir 30 % Cabernet Franc 25 % Cabernet Sauvignon
Age of the vines	25 years
Vine training method	Sustainable farming TERRA VITIS
Yield	50 hl/ha
Vine growing techniques	Density of plantation : 4 000 vine stocks / hectares Height of vegetation : 1,60 m Total height of the vines : 2,10 m Grassing between the rows. Disbudding and thinning out of the leaves every year
Harvesting	Mechanical at optimal maturity.
Wine making	Picking off and crushing the grapes Maceration and alcoholic fermentation during 15 days Analytical follow-up by an oenological laboratory
Maturing	Maturing in tank during 6 months
Character	Wine characterized by the finesse and elegance of pinot noir, associated with red fruit flavors of cabernet franc and the power of cabernet sauvignon
Keeping and serving advice	To be served within 5 years Serve at 16°-18°C Wine should be decanted a few hours before serving
Food pairing	To taste with white and red meats, cheeses