



Organic wine, certified by ECOCERT

COTEAUX DU LYONNAIS red “Traboules”

AOC : Coteaux du Lyonnais

Terroir : Our Coteaux du Lyonnais wines come from the southern part of the appellation, not far from the River Rhône. In the village of “Millery”, the soil contains glacial moraines (large pebbles), whereas in “Orliénas” the soil contains granite. The slopes are south-east facing. These vineyards are relatively flat as the valley is not very steep. The ground consists of sand and large pebbles making the soil warm, allowing the red Gamay grape variety to reach a good ripening.

Surface area : 4 hectares.

Grape variety : Gamay.

Age of vines : about 30 years.

Work on the vines : We tend and cultivate our vines in the most natural way possible. Our planting density is more than five thousand vine stocks per hectare. In the winter, the land is left untouched and grass grows naturally. The vines are trained along wires, quite high up, and are pruned using the 'Cordon de Royat' method. The soils are farmed in the spring and the summer. Instead of using chemical fertilisers, we use manually-spread composted manure. The vines are treated moderately without using pesticides or synthetic chemicals.

Winemaking : The grape harvest is done manually. The grapes are carefully chosen and picked by the harvesters. When the crop arrives at the wine cellar the grapes are then vatted by gravity and are partially destemmed. One third of the grape crop remains in whole bunches. The fermentation process takes place with natural yeasts. A moderate temperature is maintained ensuring a gentle extraction of aromas. Depending on the wine tasting results, devatting takes place after 2 weeks.

Maturing : 6 months in stainless steel tanks.

Annual production : approximately 20 000 bottles a year.

Ageing potential : The wines can be drunk straight away after bottling to appreciate the fresh emerging aromas or can be kept for up to 4 or 5 years.

Winetasting : Excellent wines with a fine structure which reveal aromas of red summer fruits, redcurrants and raspberries.

Food and wine pairing : These wines can be served with a “Lyon” speciality called mâchon which is a plate of cold cuts (pork), with a barbecue or goat's cheese.