



Domaine Philippe Tessier “Romorantique” Cour-Cheverny

Phillipe Tessier’s foray into the ancient winemaking tradition with amphorae. 7 months of skin contact impart an added degree of viscosity and texture to La Romorantique. However the wine still manages to retain its hallmark structure and nervy acidity. An intriguing wine that is produced in limited quantities.

VARIETIES: 100% Romorantin

CLASSIFICATION: Cour-Cheverny AOC

VINE AGE: 40+ years

VINEYARD SOILS: Limestone bedrock under soils composed of silica and clay.

FARMING: Organic

WINEMAKING: Hand harvested. Extended skin contact for 7 months. Vinified in amphora via native yeasts. Malolactic fermentation completed.

AGING: 2 months in amphora and neutral vessel.

