



Domaine Vindiou
Coeur Fidele

Winery: Domaine Vindiou
Vigneron: Thomas and Cyprien
Appellation: Vin de France
Location: North of the Ardeche plateau

History of Domaine:

When Thomas and Cyprien met in St. Emilion in 2015, they had no idea where they would be just six years later. One a wine student, the other just curious, but both were motivated by their apprenticeship and the experience overall. Another three years passed and was spent training in Bordeaux (in the vineyard and the cellar) and with degrees in hand they traveled the globe to produce wine in 8 countries. Finally, during a last vinification in Switzerland they discussed their shared desire to make wine together and while a location wasn't set in stone the possibility of proximity to Thomas' grandparents' home presented itself.

All their grapes are hand-harvested and then transported in 30L crates. Once they've arrived at the cellar, the grapes spend several hours in a refrigerated trailer to ensure the grapes are cold when placed in the vats. This allows them to lengthen the maceration and modulate the extraction carefully to produce the best possible expression of flavor in the fruit. Everything is fermented whole-cluster and with natural yeasts and minimal manipulation. The time of maceration varies by plot, fermentation, and vintage. All the grapes are gently pressed by hand slowly for about 20 hours. The MLF is natural as well and depending on the vintage and plot, a tiny amount of sulfur may be used at bottling. Aging is done for 2-4 years in burgundy barrels or in small stainless steel tanks.

Cuvée: Coeur Fidele

Grape Variety: 100% Dureza (9-to-50-year-old vines), certified organic

Altitude and Exposure: 410 meters, Southern

Pruning Method: Cordon de Royat

Soil: Clay-Loam Sand on Granite

Vinification:

Harvested on September 19th, 4 day maceration in whole cluster, aging in 4 year old barrels

Produced: 588 bottles