



Bio Coste Estate

Mathieu Coste

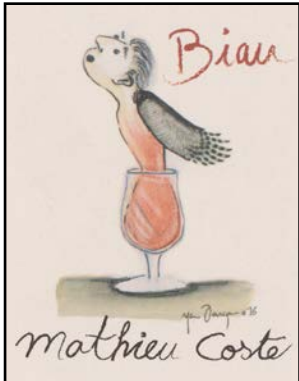
Mathieu has too many University degrees in France to count, including a Masters of Plant Physiology, Molecular Biology and finally Oenology. After school, followed by a short military service, Mathieu started working in Giennois for the Coopérative de Pouilly sur Loire. During this time, he met Alain Paulat, who always delivered the best grapes to the co-op. As Alain only worked his vineyard by hand and harvested by hand, the difference between his fruit and the other members was very striking and a friendship developed.

Also during this time, Mathieu worked several other jobs including the Ministry of Agriculture as head of farming. Following this, he worked in the private sector for a wholesaler of phytosanitary products. The job only lasted 6 months as Mathieu only sold copper and would not sell any synthetic products to his customers. After this he installed the weather stations used to build a mathematical model of downy mildew in France, which is where he met Serge Strizyck.

Occasionally he would do some work with Alain Paulat and in 2001 starting training in Beaune for CFA Wine. After 3 years at CFA Beaune, he passed the certification and became the Director. From here he moved to Beaune and took over the Beaune Wine College.

Around this time he heard that Alain Paulat's estate was for sale, purchased it and founded his winery, the Bio Coste Estate in 2008.

Domaine Mathieu Coste is located in a quiet corner of the Coteaux du Giennois appellation in the Loire River Valley, just south from Sancerre. Coste strives to produce pure wines of the highest quality, including many great examples of the Gamay, Pinot Noir and Sauvignon varieties, using only natural, indigenous yeasts during a meticulous three-week whole cluster fermentation process.



Biau 2010

Coteaux du Giennois

GRAPES 80% Gamay and 20% Pinot Noir

TERROIR clayey limestone soils

VINEYARD 30-40 year old vines planted in clayey limestone soils in a single hillside parcel that faces South towards the town of Saint-Père.
5.5 Ha total vineyard.

CERTIFICATION Organic since 1982, Ecocert Organic

HARVEST Grapes selected on the vine,
hand-picked and placed in cases

VINIFICATION Soft and natural winemaking via spontaneous fermentation and full unforced malolactic fermentation.

SULFITES No Sulfites added, only natural sulfites present.

ALCOHOL CONTENT 12.5°

TASTING NOTE *Biau* means *beautiful* or *pretty* in the local *patois* (dialect). Biau is a richer, gamier expression of this terroir, that pairs well with rich and hearty dishes — especially braised meats.
Fragrances of ripe currant and cherry with hints of flowers and nuts on the scent. Extinction and easy fruit on the palate with gorgeous, detailed cherry flair and a long, tart output with concentrated fruit in the finish. Drink now to 2020. Suitable for white meat and mushrooms



les têtes de chats 2012

Coteaux du Giennois

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5.5 Ha total vineyard.

CERTIFICATION Organic since 1982, Ecocert Organic

HARVEST Grapes selected on the vine,
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ALCOHOL CONTENT 12°

TASTING NOTE The cuvée Têtes de Chats (80% Pinot Noir, 20% Gamay) with reference to the shape of the pebbles found in the plots. Heads of cats can go on fish, crustaceans. It is a very fine wine.



MC² 2014 Coteaux du Giennois

GRAPES 50% Gamay and 50% Pinot Noir

TERROIR clayey limestone soils

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5.5 Ha total vineyard.

CERTIFICATION Organic since 1982, Ecocert Organic

HARVEST Grapes selected on the vine,
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ALCOHOL CONTENT 12°

TASTING NOTE There is an equivalence between energy and matter from the famous formula of *Albert Einstein*, and the initials for *Michel* (his father) and *Mathieu*. It is highly symbolic as the cuvée nature par excellence. MC2 has a focused fresh scent of cherries, blueberries and sour plums. It is juicy with a fullness in the mouth that combines with a concentrated core bitterness.
Drink the wild.

