

Technical Notes Bulles de Minière rosé

Appellation : Vin de France

Location of the vineyard : Slopes of the Loire, right bank

Variety : 100% Cabernet Franc

Colour and type : Rosé, ancestral method (“pétillant naturel”)

Content : 75 cl and 150 cl

Harvest : October

Culture : In conversion to organic farming and winemaking

Density of plantation : 5000/ha

Age of the vines : 40 to 50 years

Yield : 35 hl / ha (in 2012)

Aspect : South/South-west

Soil : Limestone bedrock of the upper Turonian (93 to 89 million years ago), covered with a more or less significant layer of aeolian sand (quartz and mica) mixed with silt and clay.

Work in the vineyard : Rigorous work : single cane pruning, severe shoot thinning, manual leaf stripping and green harvest when nature is too generous, ploughed vineyard. This results in healthy grapes.

Harvest : After a careful follow-up of the maturity, the grapes are harvested manually. The grapes are selected at the vines themselves and then transported to the winery.

Wine making : Direct pressing with a pneumatical press, followed by settling. Fermentation in stainless steel tanks controlled at 16°. Fermentation is blocked by cooling down. Wine is bottled in champagne bottles with crown caps allowing the bubbles to form, according to the ancestral method (“pétillant naturel”).

Maturation : After 9 to 12 months of ageing on lees (“sur lattes”), the bottles are riddled, disgorged and sealed with corks and muzzles.

Tasting notes : Deep colour, very aromatic nose, with hints of strawberry, raspberry and minerality. On the palate the wine is both fresh and structured. Long and very aromatic finish with hints of spices and ripe fruit.

Food pairing : Festive wine for aperitifs, cocktails and desserts. Also pairs with raw fish or fish ‘en papillotes’ .

Serving : Serve fresh at 8°C but not frozen.

Storing potential : Drink within the year to appreciate the fruit.

