

Technical Notes Château de Minière 2009

Appellation : Bourgueil AOC / AOP

Location vineyard : Slopes of the Loire, right bank

Variety : 100% Cabernet Franc

Colour and type : Still red wine

Content : 75 cl and 150 cl

Harvest : October

Culture : Sustainable agriculture

Density of plantation : 5000/ha

Age of the vines : more or less 50 years

Yield : 45 hl / ha

Aspect : South/South-west

Soil : Gravel on a clay-limestone and clay-silicon terrace. Limestone bedrock of the upper Turonian (-93 to -89 M 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. All this to obtain healthy grapes.

Harvest : The gathering, after a careful follow-up of the maturity, is manual. The grapes are selected at the vines themselves and then taken to the winery.

Wine making : Destemming, fermentation in stainless steel tanks without adding yeast or sugar. After pumping over the wine rests in tanks for 3 to 5 weeks depending on the harvest. Malolactic fermentation in tank or barrel.

Maturation : 18 months. 35% in 2- or 3-years-old barrels of 225l and 65% in stainless steel tanks. Assembling 3 months before the bottling. Bottling without fining and earth filtration.

Tasting notes : Deep colour. Nose with aromas of raspberry, cassis and ripe fruit. On the palate the wine is both fresh and structured. Long finish with hints of spices and red ripe fruit.

Food pairing : Red meat , cooked, grilled or stewed. Meals with concentrated sauces.

Serving : Serve at 18°- 20°C, optional decanting 1 or 2 hours before serving.

Storing potential : More than 5 years according to the quality of the cellar.

Organic winemaking since 2013 (conversion since 2010)

List of awards, medals and press clippings available on our website: www.chateaudeminiere.com

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