

Technical Notes Rouge de Minière 2015

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

Harvest : October

Culture : organic farming and winemaking

Density of plantation : 5000/ha

Age of the vines : 15 to 30 years

Yield : 30 - 35 hl / ha

Vineyards orientation : South/South-west

Soil : Limestone bedrock of the upper Turonian (-93 to -89 M years ago), covered with a significant layer of Aeolian sand (quartz and mica) mixed with silt and clay. Historical Loire riverbed.

Work in the vineyard : Rigorous work, Guyot simple pruning, severe selection of the buds, manual removal of the leaves and green harvest if needed. Focus on maintaining an healthy soils, bursting with life. All this to obtain healthy grapes.

Harvest : After a careful follow-up of the maturity, the grapes are harvested manually. The grapes are sorted directly in the vineyards and then taken to the winery.

Wine making : Destemming, fermentation in stainless steel vats without adding yeast. Pumping over, resting in vats during 8 to 12 days depending on the vintage. Malolactic fermentation in vats.

Raising : 4 to 6 months in stainless steel vats. Bottling without fining, earth filtration.

Tasting notes : The nose is very expressive with aromas of red fruits. On the palate the wine is very soft but well structured. Long and very aromatic finish with hints of red fruits and peper.

Food pairing : Fresh Spring wine, to combine with charcuterie, poultry, rabbit and red meat, cooked or grilled. Pasta with sauce or exotic dishes.

Serving : A short aeration could be necessary before serving

Storing potential : to drink within 3 years. Can be stored more or less 5 years according to the quality of the cellar.

