

## Technical Notes

### Vignes Centenaires de Minière 2015

**Appellation** : Bourgueil AOC / AOP

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

**Variety** : Cabernet Franc 100%

**Colour and type** : Still red wine

**Content** : 75cl, 1,5 l / 3 l / 6 l

**Harvest** : October

**Culture** : organic

**Density of plantation** : 5000/ha

**Age of the vines** : 90 to 110 years

**Yield** : 30 hl / ha

**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) associated 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** : After a careful follow-up of the maturity, the grapes are harvested manually. The grapes are selected at the vines themselves and taken to the winery.

**Wine making** : Destemming, fermentation in stainless steel tanks without adding yeast or sugar. Pumping over and resting in tanks for 3 to 5 weeks. Thermo-regulated tanks. Malolactic fermentation in tank or barrel.

**Maturation** : 24 months. Barrels of 225 l : 30% in new barrels (with a light toast), 30% in 1-or 2-years-old barrels and 30% in 2- or 3-years old barrels. Bottling without fining or filtering.

**Tasting notes**: Deep colour. The nose has aromas of cassis and toast. On the palate the wine is both fresh and structured with tannins. Long and very aromatic finish with hints of spices and pepper.

**Food pairing** : Gastronomic wine. To combine with red meat, cooked or grilled. Meals with reduced and concentrated sauce, game and stewed meat.

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

**Storing potential** : More than 10 years according to the quality of the cellar.

