Château de Minière

a complete wine experience

Technical Notes
Bulles de Minière rouge

Appellation : **Vin de France**

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

Variety : 100% Cabernet Franc

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

Content : 75 cl

Harvest : October

Culture : Organic

Density of plantation : 5000/ha

Age of the vines : 40 to 50 years

Yield : 35 hl/ ha

Aspect of the vineyard : 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 in containers of 13kg.

Wine making : Carbonic maceration for a few weeks. Removal of grapes from the tanks, destemming and pressing with a pneumatical press, followed by settling. Fermentation in stainless steel tanks controlled at 16°. Wine is bottled in champagne bottles with crown caps allowing the bubbles to form, according to the ancestral method (naturally sparkling wine, “pétillant naturel”)

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

Tasting notes : Deep red colour, very aromatic nose, of morello cherry, raspberry and cassis. 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 and original wine for aperitifs, cocktails and desserts. Also pairs with chocolate desserts, fresh red fruit or sorbet.

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

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

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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