



# CABERNET FRANC

## 2010 Vintage



### GRAPE-VARIETY:

20 % Cabernet Sauvignon.  
80 % Cabernet Franc.

**SURFACE:** 1,2 ha.

**AGE OF VINES:** 20-25 years old.

### CHARACTERISTICS OF THE TERRITORY:

Loire Valley Loire vineyard  
Plateau is Argile-Siliceux, Sub-soil: gneiss.

**PRODUCTION:** about 50 hl/ha  
Soil ploughing and soil scraping.  
Canopy management

**PRUNING:** Simple Guyot.

### VINIFICATION AND REFINING:

**Organically farmed since 1975.**  
**Biodynamic – Demeter certified since 1998**

- 100 % hand-picked grapes
- Reception of the grape harvest by gravity.
- No use of pumps.
- Pneumatic pressing.
- No racking of the must.
- Fermentation 100 % natural yeast.
- Aged “on the lees” in underground vats covered with glass tiles.

### COMMENTAIRES:

The colour is subdued, the maceration having been very short to conserve the fruity side of this wine. The nose mixes mineral notes and notes of small red fruits. The attack is round and light on notes of small crisp red berries, currants, strawberries, raspberries; the centre of the mouth gives way to a more mineral thread. A simple wine without “fuss”, it is delightful, with a great freshness and “digestibility”. A true wine to drink with friends as an aperitif with a platter of cold cooked meats: Spanish chorizo, Italian coppa and French dried saucisson are ideal companions for this Cabernet.

«It is deliberate that the vinification of this "cabernet franc" was directed to obtain a light and fruity red, despite the power of the vintage. To drink chilled but in the shade!».

### ACCORDS MET-VIN:

Platter of cold cooked meats.

Paté of pig's head and trotters.

White Roast Meats: chicken, turkey.

Soft Crust Cheeses: Camembert.

Quiche Lorraine.

### TASTING:

Ideal serving temperature is between **15° à 16°**  
Drink **Between 2011 and 2014**