



St Nicolas de Bourgueil « Les Coutures »

2008

Probably the most elegant of our wines, “Les Coutures” has a generous but silky mouth-feel, pronounced but subtle tannins, fruity and fresh. Here one can see all the finesse our “terroir” has to offer.

Soil Sand and gravel

Grape variety Cabernet Franc

Age of vines 41 years old

Yields 42HI/Ha

Vines in conversion to organic culture since 2007

Manual Harvest

After careful selections on two sorting tables, berries are gently lifted into the tank by elevator belt in order to keep the fruit intact.

Wine making process

The juice is gently removed by “remontage” which consists of removing the juice from the bottom of the tank and returning it to the top. This process requires no tritrations or punching of the cap which can release more tannins into the wine. Next, cold maceration is used before fermentation to enhance the fruit and then aged in thermo-regulated stainless steel tanks to keep the fruity character. Finally, malolactic fermentation happens in 600-liter, 3 year-old barrels.

Elevage

11 months in 600-liter, 3 year-old barrels without racking and on fine “lies”.

Tasting

Sensuality spice and pepper notes. The light ageing gives the way to intense fruit. It is the elegant expression of an exceptional terroir.



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VIGNERON

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