



# St Nicolas de Bourgueil «Eclipse» 2008

*This selection, the most dense and noble of our wines, is not available every year. Only the grapes from the most beautiful parcels on the hill are chosen to undergo controlled vinification and ageing in new oak barrels.*

**Soil** Clay and limestone

**Grape variety** Cabernet Franc.

**Age of vines** 60+ years old

**Yields** 37Hl/Ha

**Vines** in conversion to organic culture since 2007

## **Manual Harvest**

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Following this the fruit passes inspections on two sorting tables and then the berries are gently lifted into the tank by elevator belt in order to keep the fruit intact.

## **Wine making process**

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Fermentation and maceration in new 600 liter demi-muids (integral vinification), optimization of the extraction by traditional pressing, maceration lasted 25 days. Then, the bottom is replaced on the demi muids for the malolactic fermentation and the elevage.

## **Elevage**

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12 months in demi-muids

## **Tasting**

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Deep and intense colour, we can taste a discreet ageing with black and red fruits on the pallet followed by smoky notes. This cuvee became famous thanks to its sweet structure and the delicacy of its coated tannins. It finishes with heady fragrances of spice and noble wood.



**FREDERIC MABILEAU**

**VIGNERON**

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6, Rue du pressoir - 37140 St Nicolas de Bourgueil

Tel +33 (0)2 47 97 79 58 - Fax +33 (0)2 47 97 45 19

E-mail : [contact@fredericmabileau.com](mailto:contact@fredericmabileau.com)

[www.fredericmabileau.com](http://www.fredericmabileau.com)