



FREDERIC MABILEAU
VIGNERON



ST NICOLAS DE BOURGUEIL –BOURGUEIL - ANJOU

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« OSEZ» 2007
Rosé de Loire AOC



Soil	Sand & Gravel on the Loire terrace – Typical St Nicolas Terroir
Variety	Cabernet Franc
Age of the vines	15 / 35 years old
Yields	47 hl / hectares
Cultivation method	Short cane pruning – single “Guyot” pruning – disbudding – Manual thinning out of leaves – wide foliage surface – natural grass between the rows – traditional “ploughing under” on the base of the vine – superficial upkeep of the soil until the harvest – Organic Culture and treatment.
Harvest	Harvested by hand – rigorous selection in two sorting tables – Berries dropped into the tank by elevator belt – grapes 100 % destalked
Vinification	Slightly pressed – “Debourbage statique” at cold temperature – Low temperature fermentation during a month – 1 gram of residual sugar by Litre – wine stored outside during winter in order to clear the wine and lose the tartaric acid

Tasting comments

« The fruity flavours are very explosive. It's a Dry and sweet Rosé full of peach scents. A wine for pleasure and summer parties... »

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