



# Bourgueil «Racines»

2008

*The parcel is located along the river in Chouzé-sur-Loire. My grandfather planted those vines more than 45 years ago in a place called “Champs Colesse.” The roots, “Racines,” of my family still grow strong.*

**Soil** Clay and gravel

**Grape variety** Cabernet Franc

**Age of vines** 46 years old

**Yields** 38HI/Ha

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

## **Manual Harvest**

---

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**

---

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, 4 year-old barrels.

## **Elevage**

---

11 months in 600-liter, 4 year-old, French Oak barrels

## **Tasting**

---

Dark color, discreet and floral nose. Subtle flavours of sandalwood and black fruits. Smooth and creamy mouth-feel, a structure of coated tannins makes this wine a treat with excellent balance.



**FREDERIC MABILEAU**

**VIGNERON**

---

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)