



# St Nicolas de Bourgueil «Les Rouillères»

2009

*It all started here... Les Rouillères, the best example of what a wine from St Nicolas can be: light, fruity, and delicate. This wine represents our "terroir," freshness, pleasure... claims to be simple and pure.*

**Soil** Sand and gravel

**Grape variety** Cabernet Franc

**Age of vines** 36 years old

**Yields** 50HI/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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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. It is then taken from the tank directly to the bottle in the spring in order to capture the fruit.

## **Tasting**

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A long, slow maceration allows us to obtain the best from these grapes that have slowly ripened in the September and October sun. Juicy and bright red fruit create a true treat: a wine for pleasure.



**FREDERIC MABILEAU**

**VIGNERON**

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