Data Sheet
- Les Vieilles Vignes
du Clos des Quarterons -
Saint-Nicolas-de-Bourgueil
Appellation d'Origine Contrôlée

Grape variety: cabernet franc.

Soil: mainly gravel and silty clay, with some limestone.

Farming methods: this wine is certified organic (by Ecocert in 2012) and biodynamic (by Demeter in 2013).

Harvest: the grapes are harvested by hand when they are fully mature. They are sorted on the vine and at the storehouse.

Production: the grapes macerate in the tank for 5 to 6 weeks.

Aging: 112 to 18 months in demi-muids (500 litre barrels), one third of which are renewed each year.

Type: Made from an assemblage from all the old plots of vines on the estate (average age 55 years), this wine is complex. It needs to be opened or decanted one to three hours before drinking to develop the subtle hints of violet which can be detected among the blueberry and stewed blackcurrant notes. It then softens without losing any of its assertive character.

A perfect match for: red meat, game, pan-fried mushrooms with parsley and garlic, spicy dishes, etc.

T° of tasting: 16°/17°C.

Example musical: The summer comes.

Blueberries and blackcurrant prepare their maturity whereas violets make their pretty in heights undergrowth. Then in the heat of the wine storehouse, the wine grower waits with emotion that fruits and flowers dance their beauty before confiding in him, in us.

Musique: « Stairway to heaven », Led zeppelin.

Can be drunk now or laid down carefully for ten years or more (depending on cellar conditions).