

## SAINT NICOLAS DE BOURGUEIL



# LE FONDIS

**Grape variety** : Cabernet franc 100%

**Soil** : Deep gravel layer on a clay base

**Origin and originality** : The vineyard's reputation for producing fine wines goes back over 300 years. Indeed, LE FONDIS was singled out for its fine wine on a map of the period delimiting the best fruit and vegetable growing areas in the region. All that stands between Le Fondis and a "cru" classification is, we believe, an application because it meets all the criteria: it is easier to maintain (we devote 30% less time to Le Fondis than to our other vineyards), is less susceptible to disease and always produces beautiful, well-balanced grapes.

**Vine management** : On this type of soil - a deep gravel layer on a clay base - it is important to maintain a balance to ensure the vine does not succumb to the vagaries of the weather (drought, heavy rainfall). We obtain this balance by adding a small quantity of our own compost which has been prepared from biodynamic ingredients. At the start of winter, we dig the compost in very close to the surface. In the spring, the green cover, which is rich in natural flora, effectively controls the rate of growth of the vine to produce wines which are very true to terroir. We hand-harvest the grapes ourselves, carrying out an initial selection on the vine to ensure only healthy grapes reach our cellars.

**Vinification** : Our aim is to harvest a perfectly healthy grape at optimum maturity. The grapes harvested are stripped and sorted a second time before being fermented using the "vinification intégrale" method. This involves putting the berries directly into demi-muids (500L oak barrels from *Atelier Centre France*) and using only the natural yeasts found on the plot. Nothing is added! The grapes are macerated for 3 to 5 weeks and the barrels are turned several times a week for the first two weeks.

**Ageing** : Once the wine has been drawn off, we gently press the marcs (the skins and pips left over from maceration). The juice obtained is blended with the free-run juice and returned to the same barrels, to be matured for 18 to 24 months.

**Food Pairing** : Take your time and let's cook with the stewpot ! A perfect partner for rich stews, like pork or beef cheek with sauce, cooked for a couple of hours, or a duck confit or even with cured cheeses.

**Temperature of tasting** : 16°- 17°C

**Shelf life** : 10 years

**Musical Pairing** : Deep, full-bodied and inviting to contemplation, « *Stairway to Heaven* », *Led zepplin*. 8 minutes of pure musical pleasure !  
<https://youtu.be/QkF3oxziUI4>



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