

Bourgueil, Les Aubuis

Aurélien REVILLOT

LOCALITY: FRANCE – Loire – Bourgueil

APPELLATION: Bourgueil

GRAPE VARIETY: Cabernet Franc

WINEMAKER: Aurélien Revillot

VINEYARD: The vineyard covers 0.60 ha and was planted in the 1980s. The soil is composed of clay and limestone, with white and yellow limestone veins, resting on a bedrock of Turonian limestone.

VITICULTURE: Certified organic (AB), using biodynamic methods.

WINEMAKING: 100% de-stemmed fermentation over ambient yeast for 5 weeks with regular pump-overs. Following pressing with a vertical press.

AGING: Aged for 6 months in used barrels, followed by an additional 7 months in tank.

BOTTLING: SO2 only added at bottling.

