

Bourgueil, Bretèche

Aurélien REVILLOT

LOCALITY: FRANCE – Loire – Bourgueil

APPELLATION: Bourgueil

GRAPE VARIETY: Cabernet Franc

WINEMAKER: Aurélien Revillot

VINEYARD: The south facing vineyard covers 0.37 ha and was planted in 1912. The soil is composed of white clay over Turonian limestone.

VITICULTURE: Certified organic (AB), using biodynamic methods. Density of 4500 vines/ha.

WINEMAKING: Sorted in the vineyard and in the winery on a sorting table. 100% de-stemmed fermentation over ambient yeast for 4 weeks with regular pump-overs. Following pressing with a vertical press.

AGING: Aged for 10-16 months in used barrels, then blended and aged for an additional 7 months in tank.

BOTTLING: Neither fined nor filtered.

