



Saint Nicolas de Bourgueil Expression



The Domain

Our domain is located in St Nicolas de Bourgueil and Cravant either side of the Loire. We produce wines of the Appellation d'Origine Contrôlée "St Nicolas de Bourgueil" and "Chinon".

The domain is the result of the merger of two vineyards, one created by Pascal in St Nicolas in 1985, the other created by Alain in 1989. Now the whole vineyard covers 20 hectares (12 in St Nicolas and 8 in Cravant).

In order to differentiate the two wines, the wine making process takes place on two different sites, St Nicolas and Cravant. Vineyards are tended in the same way, although the wine making process is similar for both wines, the specificity of each is preserved.

We are able to take part and supervise every step of the production, from winter pruning to bottling.

Harvests and then...

The harvest is usually carried out by mechanical harvesters and manually when conditions require a careful sorting out.

Once in vats the grapes undergo **a cold maceration** for 5 to 7 days prior to fermentation. This fermentation begins spontaneously thanks to inner natural yeasts. During this period grapes are pumped twice a day.

Once the natural fermentation is complete we stop pumping to avoid getting an unpleasant taste of "marc". Then the second fermentation occurs during the end of the maceration.

The **maceration period** varies between 4 to 5 months depending on the year or the cuvée. This lengthy process is essential for the Cabernet Franc to achieve its full potential.

The wine is then kept in stainless steel vats for eight to twelve months in order to mature preserving the freshness and fruitiness typical of the Loire Valley wine.

Finally the wine is filtered to reduce the amount of sulphur dioxide before bottling.

St Nicolas de Bourgueil Expression is produced from hillside vineyards where they reach the forest edge.

Erosion of the slopes has produced a sandy soil, 4 to 5 metres deep.

The wines from this parcel of land are subtle and fine. Serve at a temperature of 15-16°C with white meat, fish in a creamy sauce or mild cheese.

Grape	100% cabernet franc
Color	red
Yield	45 hl/ha
Degrees of Alcohol	13 %/vol.
Wine production	All stems are removed. 35 days of maceration with daily pumping
Matured in	stainless steel vats
Presentation	Bottle "traditional Burgundian", red aluminium capsule.
Current vintage	2020

