



AMIRAUT

LA FERME DES FONTAINES

Grape Variety: Cabernet Franc 100%

Soil: Deep gravel on a base of clay.

Culture: We constantly strive to achieve a natural balance across the vineyard. This led us to the decision to run our vineyard based on the precepts of biodynamic agriculture, DEMETER certification. We Harvest by hand, the grapes are picked when they are fully matured. The berries are sorted out in the vineyards, and a second time at the winery.

Vinification: The fermentation are made with natural yeasts only. The maceration will last two weeks in stainless steel vats, followed by an ageing for one year in concrete vats. There was No filtration, no addition of sulphites. This “cuvée” is certificated Vin méthode Nature. The vinification without any sulphites, allows Cabernet Franc to be expressed in its purest and most profound form, without any “make-up”.

Tasting note: The color is dark garnet. The nose is fine, delicate and deep, on blackcurrant (fruit and leaf), peony, with a hint of mint / peppery. The palate is round, full-bodied, very airy, with a soft, caressing material, between silk and velvet, expressing a fruit of great purity, with violet in the background that gradually develops its intensity. The soils made of Gravels, brings a finish revealing soft and “gourmet” tannins, with this delicate fruity and floral palette, and a beautiful persistence on blackcurrant, violet, rose and pepper. La Ferme des Fontaines is ideal for convivial and generous occasions.

Food Pairing: You will enjoy to pair this cuvée on dishes like a “confit” knuckle of pork, or with “tapas” or even with goat cheese like a Sainte de Maure de Touraine.

Temperature: 14°-15°C (57°-59°F)

Shelf Life: 2 years.

Certified Organic Grapes (EcoCert), Certified Biodynamic (Demeter)

