



LES GRAVILICES

SAINT-NICOLAS-DE BOURGUEIL

Grape Variety: Cabernet Franc

Soil: Deep gravel

Farming Methods: The vineyards are certified organic (by Ecocert in 2012) and biodynamic (by Demeter in 2013).

Harvest: The grapes are harvested by hand when they are fully mature. They are sorted on the vine and at the winery.

Production: The grapes macerate, in the tank for 5 to 6 weeks.

Aging: 50% in a foudre (large barrel) 50% in tanks for 12 months.

Type: It is this wine's balance which makes it so rich. Living and natural elements cohabit to perfection. It releases the full extent of its candied cherry and prune notes one to three hours after being opened or decanted. It develops roundness and then a rapturous flavor which fades away gently on the palate, sustaining the character of the body.

Food Pairing: White meat, scallops, half-cooked salmon filet or cheese

Temperature: 16°-17° C (61°-62° F)

Shelf Life: Five to seven years.

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

