



LE FONDIS

SAINT-NICOLAS-DE-BOURGUEIL

Grape Variety: Cabernet Franc

Soil: Deep gravel on a base of clay.

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 storehouse.

Vinification: The grapes are fermented using the vinification intégrale method which involves putting the berries directly into demi-muids and using only the natural yeasts. The grapes are then macerated for 5 weeks.

Aging: Aged in demi-muids for 18 to 24 months

Characteristics: Purple color with aromas of very mature red fruit and a very nice complexity. Full-bodied, smooth, and elegant on the palate with a very long finish.

Food Pairing: White meats, any type of game or terrine, and grilled meat

Can be aged for 10 to 15 years or more

