



LE CLOS DES QUARTERONS VIEILLES VIGNES

Grape Variety: Cabernet franc 100%

Soil: Mainly gravel and silty clay, with some limestone

Farming Method: This wine is certified organic (by Ecocert in 2012) and biodynamic (by Demeter in 2013).

Harvest: From all plots of vines on the estate (average age 55 years old), the grapes are harvested by hand when they are fully mature. They are sorted on the vine and at the storehouse.

Production: The grapes macerate in the concrete tank for 3 to 5 weeks.

Aging: 12 to 18 months in demi-muids (500 litre barrels from Atelier centre France and Saury), 25% of which are renewed each year.

Vines: Made from an assemblage from all the old plots of vines on the estate (average age 55 years), this wine is complex. It needs to be opened or decanted one to three hours before drinking to develop the subtle hints of violet which can be detected among the blueberry and stewed blackcurrant notes. It then softens without losing any of its assertive character.

Food Pairings: Red meat, beef cheek in sauce, pan-fried mushrooms with parsley.

Serving Temperature: 61°-63°F

Shelf Life: 10 years

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

