



LES QUARTERONS ST NICOLAS DE BOURGUEIL

Grape Variety: Cabernet Franc 100%

Soil: Gravel and sand on a subsoil of hardpan and clay.

Farming Methods: This wine is 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.

Production: Only natural yeasts found on the plot will start the fermentations and the grapes macerate in the tank for 2 to 3 weeks.

Aging: In the tank on fine lees for 12 months.

Type: This cheerful wine is appreciated for its carefree, indulgent flavor and delicate freshness. It is packed with a full range of red fruit flavors - the perfect bottle to crack open with friends!

Food Pairings: Aperitifs, summer meals, stuffed red peppers, picnics, barbecues and even fish!

Serving Temperature: 59°F

Shelf Life: 3 - 5 years however it's best to drink while young.

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

