



## LE CLOS DE LA GAUCHERIE 2020 BOURGUEIL

The 2020 vintage will be notable for the cooperation between Jean-François Roit-Levêque vineyard manager of Clos Des Quarterons, and Agnès & Xavier Amirault, in the taking over of the historic Clos De La Gaucherie and producing yet another Bourgueil wine together.

**Grape Variety:** Cabernet Franc 100%

**Origin and originality:** The Clos de la Gaucherie is one of the last three historical Clos of the Bourgueil appellation. The Clos de la Gaucherie is situated between the villages of Restigné and Ingrandes de Touraine, 15kms tthe east of La Ferme des Fontaines. Local archives record that cherries had been planted and that we produced a liqueur, called “Guignolet “. In addition, grew Réglisse (liquorice), used at the time for medicinal purposes and marketed as “Réglisse de Bourgueil”. It was very popular in Paris and Flanders.

**Soil:** Following a geological study, we know that the Clos de la Gaucherie mainly sits on Turo-nian marly chalk. However, this limestone does not cover all the parcel as the north-east corner is formed of sand and gravel, the ancient alluvial soils of the Loire. This means adapting our work to the best of our ability, depending on the positioning of the vines in the Clos.

**Vinification:** We aim to hand harvest a perfectly healthy grape at optimal ripeness. The bunches are destemmed, and the grapes are sorted a second time before the fermentation, with only natural yeasts and no intrants. They will remain there for three weeks, during which they will infuse gently, with a soft pigeage at the foot.

**Aging:** The wine rests in the Vau Renou cellars in our 500-litre barrels for 14 months at an ideal temperature and humidity.

**Food Pairing:** A pan-fried duck breast, cooked slightly pink, in a juice seasoned with a few sweet spices or an oven-roasted rabbit served in its own juice!

**Serving Temperature:** 59°-61°F

**Shelf Life:** 8-10 years

