



GRAND MONT 2020

BOURGUEIL

Grape Variety: Cabernet Franc 100%

Origin and originality: Grand Mont, one of the most famous vineyards of the Bourgueil appellation. This magnificent parcel, located on the top of the commune of Benais, reveals powerful and deep Cabernet Franc, while remaining in finesse.

Soil: Terroir of clay-limestone, the plots of Grand Mont are laid on the middle part of the Turonian, a clay cover of variable thickness (from 50cm to 1 meter), rich in micaceous chalk particles.

Vine Management: Our goal is a minimum of intervention per year, with two to three passes in between. The plot is in natural grassing only and without mowing. We use Biodynamics because the soils appreciate several passes of Maria-Thun dung compost, horn dung, and 2 to 3 passes of horn silica. The majority of our biodynamic preparations come from the Groupement biodynamique du bourgueillois. A manual work of disbudding and late pruning, around the last two weeks of March.

Vinification: We aim to harvest a perfectly healthy grape by hand at optimal maturity. The grapes are destemmed and sorted a second time in the cellar before being taken to the vats. We use only indigenous yeasts and vinify without any input. We proceed with a slow and measured infusion for 3 to 4 weeks.

Aging: The free-run juice is poured into a 10hL earthenware jar and 500L barrels. The wine is aged 24 months in the Vau Renou cellars, resting at ideal temperature and hygrometry.

Tasting Notes: With notes of cherries on the first nose, then blackcurrant and pepper, Grand Mont is a wine of great depth and complexity. A voluminous and velvety mouth, associated with notes of red fruits, make it a salivating and greedy cuvée of excellent straightness.

Food Pairing: A wine of style and character, which is, therefore a good match for foods with a strong personality, like a wild boar stew or a lamb tajine with olives and spices.

Serving Temperature: 59°-61°F

Shelf Life: 15 years and more!

