



Loire, Stéphane Orieux, IGP Loire, Rouge

IGP Loire, France

In Vallet, capital of the Muscadet region, the family has been cultivating a 19-hectare vineyard for three generations, respecting nature and each vintage.

Their vineyards have been certified organic for over 1/4 century. Their terroirs are carefully tended to respect the rhythms of nature. Yields are adapted, grapes are harvested by hand, and pressing is gentle.

PRESENTATION

"Every day, we learn more about each of our terroirs. Every day, we strive to bring the grapes to optimum ripeness. Every day, we work to ensure that each wine expresses its own unique identity."

TERROIR

Silty clay on micaschist

IN THE VINEYARD

Two plots 15 to 20 years old Total area: 1.20 hectares Planting density: 6500 vines/ha Double Guyot pruning 8 buds Mechanical weeding Manual debudding Yield 40 to 50 hl/ha

WINEMAKING

100% destemmed harvest. Vatting period of 5 to 8 days with pumping over and punching of the cap, fermentation with indigenous yeasts.

AGEING

Malolactic fermentation.

Two to three rackings before bottling in May.

VARIETAL

Cabernet franc 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

3 to 5 years

TASTING

Fruity, structured wine. Expressive nose of red and black fruits (blackcurrants, blackberries, cherries, prunes), spicy and smoky notes. Characteristically full-bodied, structured and tannic.

FOOD PAIRINGS

As an accompaniment to charcuterie, free-range chicken, beef cuts; quiches, vegetable tarts; cheeses





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